

DUTCH TREATS



Dutch Treats

Fifth Edition of the Pella Cook Book

Compiled and Published

by

The Women's Auxiliary

of Central College

1959

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Foreword

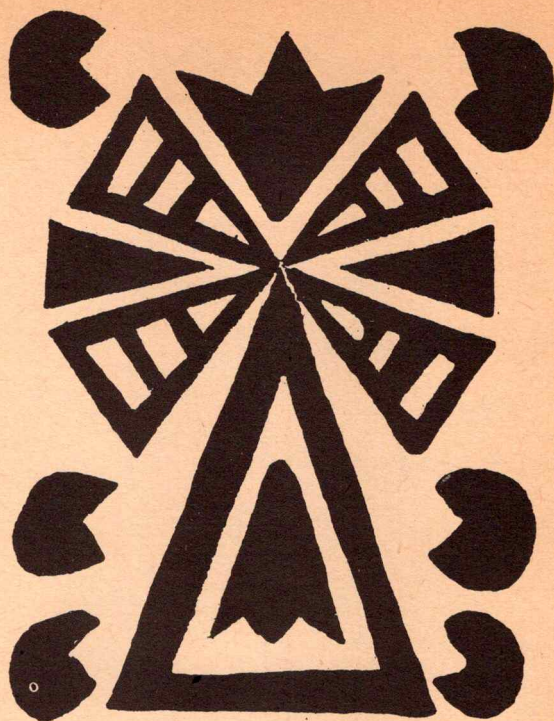
We, The Women's Auxiliary of Central College, offer to the friends of Central, the 5th edition of the Pella Cook Book, Dutch Treats. We are deeply grateful to all those persons who have contributed or have in any way helped to make this book possible. The authorship of this cook book is a cooperative venture, and we wish to thank each gourmet who contributed a favorite recipe. The recipes in this book come not only from the homes of some of the finest cooks in Pella, but also from those friends of Central College from the entire Midwest. Our sincere appreciation also goes to our sponsors, who through their financial contributions have aided us in publishing the book; to Professor Mina Baker and the students of the Home Economics Department of Central College, who designed the block prints for the division pages; and to Miss Cynthia Lea Timmins, whose photograph graces our cover.

The sale of this book will permit our Women's Auxiliary to do even more for Central College. The college is our only reason for existence. We believe in the Christian liberal arts education offered to the young men and women who attend Central College and hope that as you enjoy the food prepared from these recipes that you will also think of the young people being prepared at Central College and of your part in helping them to an education.

Maxine F. Huffman, President
The Women's Auxiliary of Central
College, 1959

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Dutch
Cookery

Introduction

DUTCH RECIPES

When the first Pella Cook Book was published in 1901, many recipes had been contributed by Dutch housewives who brought their favorite recipes with them when they left their homes in Holland to help establish Pella - "The City of Refuge" on the prairies of Iowa. Others were contributed by the daughters of these pioneer women - to whom these recipes had been handed down as a precious heritage.

Some of these old recipes are included in this section of the new Pella Cook Book - published in the year 1959. If the directions, which may seem somewhat quaint, are carefully followed, the results will be found to be just as delicious now as when they were prepared by the good Dutch cooks of almost sixty years ago.

"Heere zegen deze spijze, amen."

(Lord, bless this food, amen.)

Most of Holland's "made" dishes have a substantial nature and are delicious. A case in point is the pea soup that is frequently referred to as the country's national dish. It differs from other soups in that it can be, and often is, served as the main course of a meal, followed perhaps by a bit of fruit and cheese.

If the soup is to be featured as the main course of a meal, thin buttered slices of pumpernickel or fresh home baked white bread are recommended as an ideal accompaniment.

DUTCH SPLIT PEA SOUP

1 pound split peas	1/2 bay leaf
2 1/2 quarts cold water	2 teaspoons salt
1/4 cup diced salt pork	1 pig's knuckle
1/2 cup chopped celery	1 ring smoked sausage (bologna)
1/2 cup chopped onions	

1. Rinse peas under cold water and pick over to remove all foreign particles. Place peas in a large kettle, add the water, cover and let stand overnight.
2. In a skillet, cook salt pork for 5 minutes. Add vegetables and cook for 10 minutes until tender but not browned.
3. Add salt pork mixture, bay leaf, salt and pig's knuckle to peas.
4. Cover and bring slowly to a boil. Reduce heat, skim foam from boiling liquid and simmer gently for two hours, or until meat on pig's knuckle separates from bone.
5. Remove pig's knuckle, shred meat, and reserve. Discard bone and bay leaf.
6. Strain the soup and press the vegetables through a sieve. Return the meat and pureed vegetables to the soup and taste for seasoning.
7. Add the sliced Dutch bologna and simmer for 5 minutes longer.
8. Serve the soup piping hot. Yield: 6 to 10 servings.

ERWTEN SOEP (Dutch Pea Soup)

3 cups dried whole peas	1 large potato
1 pig's foot - or 2 pounds pork	1 medium sized onion

Soak peas overnight. In the morning put on to boil in water enough to cover; add 1/2 teaspoon soda. Boil 15 minutes and drain, add 3 quarts fresh water and the pig's foot or pork. An hour before serving, add potatoes, onions, salt to taste. If too thick, add boiling water. If soft water is used for making soup, do not use soda.

Mrs. George Gaass

BOONEN SOEP (Bean Soup)

Bean soup may be prepared in the same way, substituting white soup beans for the whole dried peas.

QUAILS

Now if you doubt as to the age of the quails, try the Holland way of cooking them, by putting a tablespoon of bread dressing with one oyster in each quail; tie up securely; have an iron kettle hot with plenty of butter in it. Put the quails in this, fry brown, then add water as it gets to cooking too fast; cover tight and when half done salt them; keep dipping the hot butter over them so they will become juicy and cook until the joints will separate by pressing with a fork. Do not be afraid of getting them too done, as the flavor is never impaired by long cooking and all game is nicer when well cooked; be sure to give them at least two hours in which to cook. To stew them takes less time, but a real "dutch fry" is best of all, then they are a lovely brown, juicy and tender.

From the first Pella Cook Book published in 1901.

ROAST CHICKEN (Holland)

This cannot be done well without an iron kettle with a round bottom. (A modern-day cast aluminum kettle does very well, Ed.) Another thing, a chicken should not be cooked the day it is killed; the meat is apt to be stringy and tough.

Have the kettle hot and in it a cup of butter; let it cook until the foam is gone. Then put a whole chicken in dry, for it wants to fry a nice brown at once; keep it closely covered. When brown on one side, turn till all is browned, then add 1/2 cup cold water, cover tight and let it cook a little slower. As soon as the water is cooked away, add more - never more than 1/2 cup at a time. Do this until the chicken begins to loosen at the joints; do not salt until it has cooked an hour. Give it time to cook well - 3 hours for a chicken one year old. If it is done before that time, set it back on the stove and let it simmer.

Take great care that the gravy does not burn (some think that is the nicest part). When ready to serve, put the gravy in a gravy boat, put 1/2 cup water in the kettle, let it boil so as to get the brown fryings loose from the kettle, then add to the gravy.

Mrs. H. P. Scholte
Pella Cook Book - 1901

On the third of October, many residents of the Netherlands feast on "hutspot met klapstuk." Historians say that this flavorful and substantial combination of potatoes, vegetables and meat has been served on that date for nearly 400 years. One theory has it that the tradition began in 1574 when the Dutch fleet drove the Spanish besiegers from Leiden. The siege was raised on October 3, and the town's famished citizens and their rescuers supposedly dined on a hastily abandoned kettle of stew, similar to "hutspot," that they found simmering over a Spanish campfire.

However, the third of October is not the only date on which this is served. "Hutspot" is firmly established as a favorite Dutch specialty throughout the year.

"HUTSPOT MET KLAPSTUK"

2 cups water	6 large carrots, quartered
1 teaspoon salt	6 medium potatoes, quartered
1 1/2 pounds boneless chuck	6 medium onions, diced
1/2 teaspoon salt	Freshly ground black pepper

1. Place water and salt in a large kettle or Dutch oven. Bring to a boil.
2. Add the meat. Cover and simmer about two hours.
3. Add carrots and cook fifteen minutes. Add potatoes and onions and continue cooking about thirty minutes, adding more liquid, if necessary to prevent burning. When this dish is done, all liquid in the kettle should be absorbed.
4. When all foods are tender, remove meat and keep warm. Mash vegetables to a puree the consistency of mashed potatoes. Season with 1/2 teaspoon salt and a generous amount of black pepper.
5. Place vegetables on center of warm platter. Cut meat in thick slices and arrange around vegetables. Yield: 4 to 6 servings.

"Hutspot" is delicious when reheated a day or two after it has been made.

DUTCH TREATS

"BOERENKOOL MET ROOKWORST"

(Hustpot of Kale with Bologna)

5 heads of kale

1 tablespoon salt

7 1/2 pounds potatoes

1/2 cup butter

Large ring bologna (1 1/2 pounds)

Remove kale greens from coarse stems and cut into small pieces. Wash and place in kettle, add salt and a small amount of water. Boil for one hour. Remove from kettle and chop very fine. Place peeled potatoes in bottom of kettle, spread chopped kale over potatoes and on top of this lay the ring of bologna which has been washed and punctured with fork. Boil gently until potatoes are done. Remove bologna, mash together the potatoes and kale, stir in the butter, and serve in large tureen with ring of bologna on top. Cut sausage at table when serving. Flavor hutsput with vinegar if desired.

Mrs. Klaas Kramer

"RUNDENLAPPEN"

Select the 3rd and 4th ribs of a young beef. Have them boned and sliced into 1/2 inch slices. Salt the beef and allow to stand overnight. In the morning, or two or three hours before serving, brown the slices in butter. Place the overlapping slices in a roaster, season with allspice to taste, add water to the drippings in the skillet and pour over the beef. Cover and bake in a slow oven - 300 to 325 degrees - until done. This will take about 1 1/2 to 2 hours, depending on the beef.

Mrs. C. Van Berkum

SPICED ROLL - Dutch Style

(Rolled Roast with Spices)

Place pieces of fat in iron kettle on top of stove; when smoking hot, put in roll. Brown well on all sides, then put in 1/2 cup cold water and cover tightly. Reduce heat and let cook more slowly until done. This will take three or four hours according to size of the roast. Of course cold water must be added as it cooks down to keep from burning.

Mrs. Nora Scholte

Pella Cook Book - 1934

"GEHAKT"

(Sausage Balls)

1 pound of beef and 1/2 pound pork; chop fine. Add fine bread crumbs, 2 cupfuls; 2 eggs; salt and pepper to taste. Make up into balls fry brown in butter.

Mrs. J. Nollen

Pella Cook Book - 1901

FRIED BACON

Slice thin, soak in sweet milk, roll in flour. Fry quickly. Very good.

Mrs. E. H. Grundman

Pella Cook Book - 1901

"HOLLANDSCHE SPERZIE"

(Dutch Asparagus)

The Hollanders were very particular about their asparagus. In her book, "A Stranger in a Strange Land," Mrs. Leonora Scholte writes: "There were large asparagus beds - for a great deal was needed as the shoots were never allowed to become green. When the little pink heads peeped up at break of day, the gardener was on hand to place a broken bowl of clay (clay pipes) over each little shoot so that it would remain white until time to be cut."

From the first Pella Cook Book, published in 1901, we take this recipe: Use none but the white asparagus; wash it well and wrap in bunches with white knitting cotton; drop the bunches into boiling water well salted; cook till very tender, then drain and serve in bunches with melted butter and nutmeg.

DUTCH LETTUCE

Make the following sauce in advance, which may be kept in the refrigerator for several weeks. Melt 1 tablespoon butter, add 1 tablespoon flour; when well blended, add 1/2 cup water and bring to a boil while stirring. Beat 2 egg yolks (or 1 whole egg), add 1/2 cup sugar and 1/2 cup vinegar; blend and stir into the hot sauce. Let come to a boil.

Have ready six servings of hot boiled potatoes, 4 hard-boiled eggs, and 6 servings of coarsely cut lettuce to which a little onion has been added. Cut 6 strips of bacon into small pieces, fry in skillet until nicely browned, add 3 or 4 tablespoons of the above sauce, 1/3 cup vinegar, and 1/3 cup water. Bring to boil in skillet and keep hot.

Place a layer of hot potatoes (riced or mashed) in bowl, then a layer of lettuce, 2 sliced hard boiled eggs and several tablespoons of the hot bacon dressing. Add remainder of potatoes, lettuce, and sliced eggs. Pour rest of dressing over this and serve immediately.

ANDJIVIE

(Dutch Endive)

Cut the endive very fine as you would cabbage for slaw; after cutting let it stand at least 2 hours in cold water before preparing for the table. Drain thoroughly. When ready to serve, mix with the following dressing: 3 large potatoes (hot) creamed with 1 tablespoon butter, a little salt and pepper, 1 teaspoon sugar and vinegar to taste (about 1/2 cup). Mix with endive and serve at once.

Pella Cook Book - 1901

ROODE KOOL

(Red Cabbage)

1 medium head of red cabbage, 1 sliced apple, 1 teaspoon salt. Add a small amount of water and boil until tender. When done, add: 1/2 cup sugar, 1/4 cup vinegar, 1 tablespoon butter and simmer for a few minutes. (May be thickened with a little flour, if desired.)

DUTCH BISCUITS

Dissolve 1 cake yeast in 1/4 cup lukewarm water to which 1 teaspoon sugar has been added.

Scald 1 cup milk. When cool, add the yeast, 1/4 cup sugar, 1 teaspoon salt, 1 beaten egg and 3 1/2 cups flour.

Mix with spoon, let rise until double in bulk, work it down, let rise again and shape into biscuits.

Bake 20 minutes in 350 degree oven.

Mrs. Cornie Van Engelenhoven

DUTCH TREATS

KRENTENBROOD

(Currant Bread)

1/2 cup shortening	2 well beaten eggs
1/2 cup sugar	10 cups flour
1 1/2 tablespoons salt	1 teaspoon nutmeg
3 cups hot milk	1 1/2 teaspoons cinnamon
1 cup brown sugar	10 cent package bulk yeast
3 cups raisins	

Put shortening, sugar and salt in large bowl. Pour over this the hot milk. When lukewarm, add brown sugar, eggs, raisins, spices and yeast. Gradually beat in the flour and knead for a little while. Put in warm place and let rise until it has doubled in bulk. Work down and let rise again, then shape into loaves and let rise until it is ready for the oven. Bake at 300 degrees for 45 minutes. This makes six loaves and a pan of biscuits.

Mrs. T. Kempkes

ROGGE BROOD

(Rye Bread)

1 cup dark syrup	1 cup white flour
3 cups buttermilk	1 teaspoon soda
3 cups cracked rye	1/2 teaspoon salt

Combine all ingredients and put in loaf pan. Let rise one hour. Bake 30 minutes in 350 degree oven; then reduce heat to very low and bake 1 1/2 to 2 hours longer to dry it out.

Cracked wheat may be substituted for the cracked rye. We have our rye or wheat cracked for us at the mill.

Mrs. Adrian Schagen

STROOP KOEK

(Molasses Cake)

1 cup sugar	1/2 teaspoon cloves
1 cup dark molasses or sorghum	1 teaspoon cinnamon
1/2 cup lard or butter	3 3/4 cups flour
2 eggs	3/4 cup rich sour milk - to
1/2 teaspoon salt	which 1 teaspoon soda has
1/2 teaspoon nutmeg	been added

Mix as usual; bake in loaf pan in slow oven 1 1/2 to 2 hours. Spread with butter when serving. Also excellent with cheese.

DUTCH PRUNE DESSERT

This recipe was handed down to me by my mother, Mrs. Gossen De Boer, who grew up in the Netherlands.

Soak 3 slices of bread in 1 cup milk. Let stand until thoroughly soaked. Cook 30 prunes and retain juice. Place the prunes and 1 1/2 cups of the juice in a heavy cooking pan. Add the soaked bread mixture and cook over a very low heat for approximately 1 hour. Do not stir but keep free from bottom of pan with a fork. Over stirring will cause it to become pasty. If it appears too dry, add a little more milk. Serve very hot with butter and brown sugar.

Mrs. Thomas Baker

HARDE WEENERTAART

(Vienna Tart)

This Dutch recipe originally came from Vienna (Ween) but it was so long ago that it now is considered native to Holland.

2 cups flour

1/3 cup sugar

3/4 cup butter

grated rind of 1 lemon

Blend the above ingredients into a ball. Divide into three parts. Roll out to 1/4" thickness. Cut to fit bottom of spring-mold pan. Bake 15 to 20 minutes in 375 degree oven. Will make three layers. When cool, spread strawberry jelly between layers and frost with icing of powdered sugar and water.

Mrs. Klass Kramer

KARNEMELKSCH PAP

(Buttermilk Porridge)

For two quarts of buttermilk, take a small tea cup of flour worked smooth with a little water; add one pint of buttermilk; let it come to a boil, stirring constantly to prevent separating. Then add the rest of the buttermilk, a little at a time, and let come to a boil.

In place of flour, you can use barley, rice or oatmeal as thickening, but these should be cooked in water before adding the buttermilk. Bring to a boil as above and simmer until ready to serve. Prunes may be added while the porridge is simmering.

For those that like buttermilk, this is very nice and healthful.

Adapted from:

Pella Cook Book - 1901

"VETBOLLEN OR OLIEBOLLEN"

(Fritters)

This recipe was given to me by Mrs. Gerrit Branderhorst of the Netherlands when she learned that it was not our tradition, as it is theirs, to serve these on New Year's Eve. Now that we have tasted them, it will be a part of our New Year's Eve celebration also!

2 cups lukewarm water or milk

1/2 cup softened shortening

1/2 cup sugar

1 quart chopped raw apples

2 teaspoons salt

1 heaping cup raisins

2 cakes compressed yeast

1 heaping cup currants

2 beaten eggs

7 to 7 1/2 cups sifted flour

Mix as for any bread sponge. Let rise in warm place until doubled in bulk. Break off by spoonfuls and fry in deep oil at 375 degrees. Roll in powdered sugar.

Mrs. Jim Klyn

"APPELBEIGNETS"

(Apple Fritters)

1 cup flour

A pinch of salt

1 cup lukewarm milk

Oil for deep frying

1 tablespoon yeast

5 apples

Make a batter of the flour, salt, 1/2 cup lukewarm milk, and the yeast which has been softened with a little sugar. Beat thoroughly and add the rest of the lukewarm milk. The batter should be fairly thin. Let rise for an hour in a warm place. In the meantime pare and core the apples and cut them into slices. Using a fork, dip apple slices, one at a time, into batter and let slide off fork into hot oil. When appelbeignets are golden brown, let them drain and dry on absorbent paper. Serve with powdered sugar. These are traditional for "Old Year's Eve."

Mrs. Klaas Kramer

DUTCH TREATS

"FLENSJES"
(Thin Pancakes)

3 1/2 ounces flour Pinch of salt
3 eggs 2 cups milk

Mix flour, 2 eggs, and salt to a smooth consistency. Thin by stirring in the third egg and the milk.

Put a lump of butter in skillet or on griddle; when hot, pour in batter - just enough to cover bottom. When batter sets, turn and bake quickly on other side to a light brown.

Pile cakes on hot plate with another plate to cover. When ready to serve, sprinkle with sugar and roll.

This recipe was given to us by the Schollema family of the Netherlands.
Mrs. T. Kempkes

"SAUCIJSJES"
(Pigs in Blanket)

Sift together 2 cups flour, 1 teaspoon salt, and 2 teaspoons baking powder. Cut 1/2 cup lard or other shortening into flour mixture; add 1 beaten egg and 3/4 cup milk and water. Roll into thin sheet and cut with small round cutter.

Make a filling of 1 pound pork sausage, 1/2 pound ground beef (seasoned) 2 crushed Dutch rusks and 2 tablespoons cream-of-mushroom or some other cream soup. Shape into small rolls, fold each small roll into prepared pastry round, and bake 40 minutes at 350 degrees. Yield: Approximately 40 saucijsjes.

Mrs. Bert Baron

SOESEN
(Cream Puffs)

1/2 cup water 1/2 teaspoon salt
1/4 cup butter 2 eggs
1/2 cup flour

Mix water and butter; bring to a boil. Add the flour, remove from stove and add 1 egg at a time, beating by hand with a wooden spoon. Put in greased muffin pans. Bake 20 minutes at 450 degrees, then 20 minutes at 350 degrees. This makes 6 cream puffs.

Filling:

2 cups milk 3/4 cup sugar
3 egg yolks 1 teaspoon vanilla
2 tablespoons cornstarch Pinch of salt

Boil milk and pour over mixture of the other ingredients; stirring constantly, bring to a boil. Remove from stove, let cool; then beat with electric beater.

Best when baked about 2 hours before serving.

Mrs. Marinus Meulpolder

"TULBAND"
"Dutch Fruit Cake"

Cream 1 1/2 pound of brown sugar with 3/4 pound butter; add 5 eggs beaten well, 1 quart of sour milk, 2 pounds flour, 3 heaping teaspoons cinnamon, 2 teaspoons cloves, 2 pounds seeded raisins, 1 pound currants, 1/2 pound lemon peel or citron. (Mix the fruit and sprinkle it with flour before adding to the cake.) The last thing add 3 teaspoons soda dissolved in cold water.

Bake in 2 Tulband cake pans (tube pans) using 1/2 cup butter to grease each one. Cover the cakes tightly while baking. Bake in slow oven three hours.

Adapted from recipe of Mrs. C. Welle
Pella Cook Book - 1901

"BANKET OR BOTERLETTER"

(Dutch Letters)

1 cup flour

6 tablespoons water

1 cup butter

Salt to taste

Cut butter into thin slices; add to salted flour, Work together with knives, cutting - not stirring. Add water and blend together to form a dough, handling carefully and lightly.

Roll dough to 1/2 inch thickness. Fold in half and seal edges to incorporate and seal in as much air as possible. Place on waxed paper and chill in refrigerator 15 minutes. Remove from refrigerator, roll dough as before, fold, seal and again chill. Repeat this process 3 more times. Roll dough into 5 by 20 inch rectangle.

Place two rolls of filling about 18 inches long on dough. Cut dough in two lengthwise between rolls of filling. Fold over filling and seal. Place sealed edge down on cookie sheet and sprinkle with sugar. Bake 30 minutes at 375 degrees. Turn off heat and leave letters in oven 10 minutes longer. Yield: 2 letters - 20 inches long.

FILLING FOR BANKET

1 cup blanched almonds

1 egg

1/2 cup sugar

Grated rind of 1 lemon

Grind almonds very fine in food chopper. Combine all ingredients and knead thoroughly.

Filling must be prepared at least four days before using, to insure better blending of flavors. This mixture will keep for several weeks if stored in covered jar in refrigerator.

Mrs. Klaas Kramer

"KRAKELINGEN"

(Dutch figure-eight cookies)

4 cups flour

1 egg

2 teaspoons baking powder

1 cup milk

1 1/2 cups butter

Sugar for rolling

Mix like pastry. Roll out in sugar. Work in as much sugar as you can. Cut in strips and make figure-eights. Place on buttered cookie sheet and bake in moderate oven (375 degrees) until lightly browned.

Mrs. Adrian Schagen

"BOKKEPOTJES"

Goat Leg Cookies

This recipe was translated from a new cook book recently received from Holland. The translation was done by Mrs. Ann Opmeer, wife of a Dutch Canadian student, formerly at Central College. These cookies are made by bakeries in the Netherlands and are considered a great delicacy.

3 egg whites

1 cup almonds

1/2 cup sugar

Grind almonds very fine. Beat egg whites to stiff stage, adding sugar gradually. Add ground almonds to this meringue and put into cookie press. Shape cookies into ovals on baking sheet which has been covered with ungreased paper. Bake at once at 250 degrees for 1 hour. (If allowed to stand before baking, cookies will lose their shape.) Remove from paper at once after baking is completed.

Prepare a filling of whipped cream flavored with sugar, cocoa and instant coffee. Or use apricot jam as a filling between two cookies (put flat bottoms together).

Dip both ends of filled cookies in melted sweet chocolate. Cool until chocolate hardens. If you wish cookies to remain crisp, add filling and chocolate just before serving.

Mina Baker

DUTCH TREATS

JAN HAGEL COOKIES

Mrs. Fred Visser helped me translate this recipe from one of her Dutch cook books.

- | | |
|-----------------------------|--------------------------|
| 2 cups brown sugar - packed | 2 cups sifted cake flour |
| 1 1/2 cups butter | 40 blanched almonds |
| 1/8 teaspoon salt | 1/4 teaspoon cinnamon |
| 2 egg whites or 1 egg | added to 1/2 cup sugar |

1. Cream butter and sugar; add salt.
2. Beat eggs slightly and add. (Cookies will be more crisp if only whites are used.)
3. Add sifted flour and mix well.
4. Pat dough into 2 well buttered 10 by 15 inch very shallow pans.
5. Brush top lightly with slightly beaten egg-white, and sprinkle lightly with sugar and cinnamon mixture or coarse sugar crystals.
6. Chop or slice almonds and spread over top of dough, pressing them into the dough.
7. Bake at 350 degrees 15 to 20 minutes.
8. Cut into squares. Put cookies back into oven momentarily if you have trouble removing cookies from pan.

Mina Baker

ST. NICKOLAS KOEKJES
(Dutch Santa Claus Cookies)

- | | |
|---------------------|--------------------------|
| 2 cups brown sugar | 1/2 teaspoon cloves |
| 1 1/2 cups butter | 1 teaspoon baking powder |
| 3 1/2 cups flour | 1 egg, beaten |
| 1 teaspoon cinnamon | 1 scant teaspoon salt |
| 1/2 teaspoon nutmeg | |

Cream butter and sugar and add remaining ingredients. This makes a very stiff dough. Mould cookies on a Santa Claus Cookie Board or form into a roll as for refrigerator cookies and slice when thoroughly chilled. Bake 10 to 12 minutes at 350 degrees.

Mrs. Siebolt Hettinga

SPRITZ COOKIES

- | | |
|-----------------------------|--------------------------|
| 11 ounces light brown sugar | 1 teaspoon baking powder |
| 11 ounces butter | 1 egg |
| 1 pound flour | 1 teaspoon vanilla |

Cream butter and sugar until very light. Add the egg, and then the flour which has been sifted with the baking powder. Flavor with vanilla. Force through cookie press in the shape of letter S on buttered cookie sheet. Bake 10 to 20 minutes at 350 degrees - or until a very light brown.

DUTCH ALMOND SQUARES

- | | |
|--------------------|--------------------------------|
| 2 beaten egg yolks | 3 rounding tablespoons flour |
| 1 1/4 cups sugar | 3 1/2 teaspoons almond extract |
| 4 tablespoons milk | |

Blend above ingredients and spread over unbaked pastry. Cover with pastry, seal edges, prick top crust and brush with milk or cream. Bake in a moderate oven until lightly browned. Cut into squares or strips.

Mrs. Andrew Ver Ploegh

"STROOP WAFELTJES"

(Molasses Wafers)

- | | |
|---------------------|-----------------------|
| 5 1/2 ounces butter | 1 tablespoon milk |
| 4 ounces sugar | A pinch of salt |
| 7 ounces flour | 1/4 teaspoon cinnamon |

Put all ingredients into a mixing bowl. Knead quickly into dough. Roll into small balls and bake. This should form thin wafers. Cool thoroughly. Place two together with filling between.

Filling:

- | | |
|---------------------|---------------------|
| 7 ounces dark syrup | 3 1/2 ounces butter |
|---------------------|---------------------|
- We got this recipe in the Netherlands, from the Schollema family.
Mrs. T. Kempkes

"KLETSKOPPEN"

(Dutch Lace Cookies)

- | | |
|------------------------|----------------------|
| 1 1/2 cups brown sugar | 1 teaspoon cinnamon |
| 2 tablespoons water | 1 cup ground almonds |
| 1/4 cup butter | 1 cup flour |

Mix sugar and water to make thick paste. Add butter, cinnamon, almonds and flour. Shape in small rounds about 1 inch in diameter and place on a buttered baking sheet at least 2 inches apart. Bake about 15 minutes in a moderate oven (350 degrees).

Remove from oven, let stand 1/2 minute, and lift from baking sheet with spatula. If wafers become too hard to take off easily, return to oven momentarily and then remove.

Note: This recipe is one of the favorites offered to guests on the S. S. Nieuw Amsterdam.

Mrs. Mary Sytsma

X

BOTER KOEKJES

(Dutch Butter Cookies)

- | | |
|-----------------------|--------------------|
| 1 cup softened butter | 1/4 cup water |
| 1 cup sugar | 1/4 teaspoon soda |
| 2 cups flour | 1 teaspoon vanilla |

Cream the softened butter, blend in 1 cup sugar, and add the flour. Add vanilla and soda to the 1/4 cup water, pour over first mixture and stir with spoon until the sides of the bowl are clean. Form into a roll on waxed paper. Chill in refrigerator.

When thoroughly chilled and firm, slice with sharp, thin-bladed knife into thin slices; place on buttered cookie sheet, and bake in 350 degree oven until lightly browned. Cool slightly and remove with spatula. A few cookies may be baked at one time and the remainder of the dough stored in the refrigerator.

Martha Lautenbach

In making tea and coffee, the water must be taken at the first boil or it will part with its gasses and become flat. Cocoa and chocolate should be made with water, the milk heated and added after the cocoa has been boiled - otherwise it is rendered indigestible. There are four things essential to good coffee; the best coffee, an egg, good cream and a clean coffeepot.

1901 Edition-Pella Cook Book

COFFEE WITH EGG

In large enamel coffeepot, bring enough water for 30 servings (approximately 6 quarts) to a boil. Have ready, in a bowl, 1/2 pound all-purpose grind coffee into which one whole egg has been stirred. Add this to the boiling water, bring back to full rolling boil, remove from heat and let settle for 5 minutes in a warm place. Adding the washed egg shell helps clarify the coffee.

Pour into heated coffeepot and serve.

DUTCH TREATS

HOLLANDSCHE CHOCOLADE

(Dutch Chocolate)

3 cups water

6 tablespoons sugar

3 cups milk

6 tablespoons cocoa

Pinch of salt

(Droste's preferred)

Mix together sugar, cocoa, salt and water and boil 2 minutes. Heat milk to boiling point and add to cocoa mixture.

Serve very hot, with marshmallow on top.

Mrs. T. Kempkes

WATER CHOCOLADE

(Water Chocolate)

Two squares of Baker's Chocolate and 1 quart of water. Boil hard for 3 minutes, then add 1 rounded teaspoon of cornstarch wet with cold water; 3/4 cup of sugar, and 1 teaspoon of vanilla. Let boil well; serve very hot. Fill teacup half-full with chocolate and on this put a cream-ladle full of whipped cream which has been slightly sweetened.

Miss Bess Scholte (now Mrs. George Gaass)

From Pella Cook Book-1901



The Man Cooks

BITS OF WISDOM

A tip to the outdoor cook about those steaks that must be just so !!

1. Cook steak until juices just begin to show on top of steak, then turn, for a rare steak.
2. Cook steak until juices are well to the top of steak, then turn, for a medium steak.
3. Cook steak until juices are all on the top of the steak, then turn, for a well-done steak.

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Many people dislike wild fowl because of a strong "gamey" flavor. This strong flavor can be removed by skinning the fowl rather than scalding and picking.

THE OUTDOOR FIRE

Don't pass up the cheapest and best broiling and roasting fire of all made from corn cobs. Pile cobs and ignite using small amount of kerosene or commerical igniter. Allow to burn down 20 to 30 minutes. Spread cobs into a bed 3 or 4 inches thick. One bushel of cobs will provide an adequate cooking fire for 1 1/2 hours. Should coals flame up, douse with a little water.

M. M. Dockendorff

FRIKADELLER

1 pound ground beef	1/4 teaspoon pepper
1 tablespoon flour	1/4 cup sour cream
2 eggs	1 tablespoon grated onion
1 teaspoon salt	

Mix thoroughly the flour and ground beef. Add the rest of the ingredients and stir vigorously. This will seem quite soft, but fluffs up and thickens as you beat it. The longer the mixture is beaten the better it is. Shape into six patties and broil to preferred doneness.

Ray D. Kelsey

CHEF'S GRILLED STEAK

2 1/2 pounds chuck steak	1/2 teaspoon salt
1/2 inch thick	1/2 teaspoon pepper
1/2 cup chopped onion	1/2 teaspoon celery salt
1/2 cup lemon juice	1 clove garlic, minced
1/4 cup salad oil	

Combine all ingredients except steak. Marinate steak in mixture 3 hours, turning several times. Broil steak to preferred doneness, basting with above mixture. Makes four servings.

George N. Pierson

BROILED CHICKEN

Young cleaved chicken, 1 to 1 1/2 pound per half.

Basting Sauce:

1 pint water	1 tablespoon Worcestershire
1 pint vinegar	sauce
1/2 pound butter	1 tablespoon A-1 sauce
1/2 cup salt	

Place chicken on grill 10 inches above coals, skin side up first. Turn and baste frequently for about 1 1/2 hours. Cooking time can be shortened to 1/2 hour by pre-cooking in boiling water. Boil 10 minutes after water comes to a boil. Pre-cooking will not effect the end result.

M. M. Dockendorff

ARABIAN STUFFED CHICKEN

1 four to five pound hen	1 medium onion, chopped
1 cup instant rice	2 tablespoons chopped parsley
1/2 cup slivered blanched almonds	1 tablespoon salt
Chicken giblets, chopped	Pepper

Combined rice, giblets, parsley, almonds and onions with a teaspoon of salt and pepper to taste. Add 1 1/4 cups water and cook until rice has absorbed all the liquid.

Sprinkle inside of chicken lightly with salt and pepper. Fill body and neck cavity with rice stuffing. Close the openings by sewing with white string or heavy thread. Truss bird and place in large kettle. Add water to half cover, plus 2 teaspoons salt. Bring to boiling and then cover tightly and simmer over low heat 1 1/2 to 2 1/2 hours, or until tender.

Dr. M. D. Huffman

BARBECUED DUCK

Basting Sauce:

4 teaspoons lemon juice	1 teaspoon tomato catsup
1 teaspoon Worcestershire sauce	1 tablespoon butter

Remove breasts from two large ducks. Broil on grill about 10 inches above coals. Baste with sauce and turn frequently for about 1 hour. As soon as the duck begins to brown sprinkle with salt and paprika.

Gary T. Vogelaar

DUTCH TREATS

ROAST DUCK

2 ducks	1 tablespoon shortening
4 slices bacon	Salt and pepper
1/2 cup butter	

Fry bacon and remove from roaster. Add butter to bacon grease and brown. Add duck seasoned, floured, and stuffed with dressing and brown. Bake at 350 degrees until done, approximately 2 1/2 hours. Reduce heat towards end of cooking period. Add 2 tablespoons water as moisture is needed. Serves four.

Bob Kuyper

BREAD DRESSING

Cut up 3 stalks of celery and 1/2 medium onion and cook together in 2 cups water and salt and pepper. Add 1/3 cup butter to hot mixture. Add 8 slices of bread toasted and cubed. Mix until all bread is moist. If more liquid is needed, add hot water.

PHEASANT

1 pheasant	Flour
1/4 cup butter	Salt and pepper

Brown the butter. Salt and pepper the pheasant and roll in flour. Brown the pheasant in the butter. Stuff and cover with your favorite bread dressing to retain moisture. Bake at 350 degrees until done, approximately 2 1/2 hours depending on the age of the bird. Add moisture as needed. Reduce oven heat towards the end of the cooking period to 300 degrees. Serves four.

Bob Kuyper

QUAIL

6 quail	1 tablespoon shortening
1/4 cup butter	Salt and pepper

Brown butter in round bottom iron kettle. Place quail in kettle turning frequently until brown. Season to taste. Add 2 tablespoons water as needed for moisture. Cover with lid and cook until tender, approximately 2 hours. Reduce heat towards end of cooking period. When quail is done, make a thin gravy over the quail with a thin mixture of flour and water shaken together. Remove quail and thicken the remaining liquid for regular gravy.

Bob Kuyper

This procedure can be used for squirrel and rabbit as well.

HASH BROWN POTATOES

1 medium potato per serving
2 tablespoons melted butter per serving

Shred raw potatoes with vegetable grater. Form into patty and place on griddle or in skillet at 325 degrees. Pour melted butter over potatoes to taste. Allow plenty of time to brown, about 10 to 15 minutes per side. Season with salt and pepper while cooking.

Arvid L. Pierson

BEAN SALAD

2 cans navy beans	4 tablespoons Worcestershire
(Lima beans may be substituted)	sauce
1 can red kidney beans	3 tablespoons vinegar
1 green pepper	3 tablespoons olive oil
1 stalk celery	Salt and pepper to taste
1 medium onion	

Drain liquid from canned beans. Chop finely the green pepper, celery, and onion. Add all ingredients and toss lightly. Do not stir.

Dr. William Wing

CALICO COLESLAW

Slaw----	Dressing----
5 cups shredded cabbage	1 teaspoon salt
1/4 cup green pepper, minced	1/4 teaspoon pepper
1/4 cup shredded carrots	1/2 teaspoon dry mustard
	1/2 teaspoon grated onion
	2 tablespoons sugar
	2 tablespoons salad oil
	1/3 cup cider vinegar

Mix ingredients for dressing and pour over chilled slaw just prior to serving.

Ray D. Kelsey

COUNTRY INN SALAD BOWL

Salad----	Dressing----
1/2 cup shredded red cabbage	2 cloves garlic
1/2 cup shredded green cabbage	1/4 cup vinegar
1/2 cup shredded uncooked beets	1 can condensed tomato soup
1/2 cup shredded uncooked carrots	1 cup chili sauce
1/2 cup chopped onion	1/2 cup salad oil
1/2 cup chopped green pepper	1 teaspoon dry mustard
1 cup chopped celery and leaves	1 1/2 teaspoons salt
	1/8 teaspoon red pepper
	1/2 teaspoon paprika
	2 to 4 tablespoons sugar

Dressing: Slice garlic cloves into quart jar and cover with vinegar, let stand 1 hour. Add the rest of the ingredients and shake well. Makes 2 3/4 cups.

Combine vegetables in large bowl. Pour dressing over and toss lightly.

Dr. Alvin Evers

ROAST SWEET CORN

Remove 2 to 4 of the rough outside shucks from each ear of fresh tender sweet corn. Remove 1 inch of the tip of each ear with sharp knife. Remove all dark spots and discolorations with deep V cuts. Be careful to leave shucks well intact.

Place on rack 8 to 10 inches from the coals. Roast 10 to 15 minutes on each side. Darkened shucks are browned kernels indicate when to turn. Shucks and silks are easily removed by pinching shucks at tip of ear.

It is suggested that each individual mix salt and pepper to taste with a serving of room temperature butter and garnish.

M. M. Dockendorff

HUNGARIAN GOULASH

2 cups spaghetti	1 green pepper
1 pound hamburger	5 stalks celery
1 medium onion	2 cans tomato soup

Boil spaghetti in salted water until done. Drain and rinse in cold water. Cut up rather fine the onion, pepper, and celery. Brown the hamburger in about 2 tablespoons butter, stirring until the hamburger is crumbly. Add the cut up vegetables and brown a few minutes more. Add the drained spaghetti and soup. Season to taste. Let simmer together about a half hour stirring often.

Dr. G. T. Vander Lugt

SCOTCH SHORT BREAD

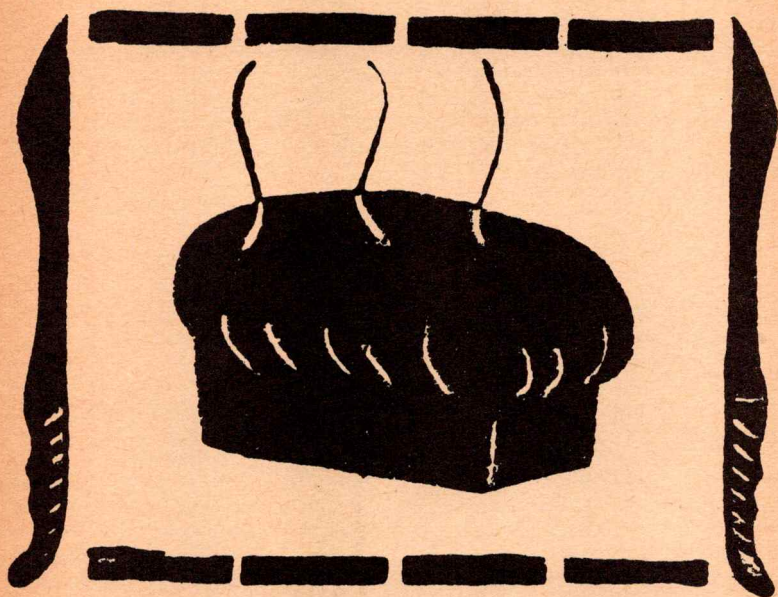
1 cup butter

3 cups flour

1 cup berry sugar or fine
granulated sugar

Thoroughly cream butter and sugar. Add 2 1/2 cups flour and mix thoroughly. Turn out on board floured with remaining 1/2 cup flour. Knead in flour until dough has cracks on surface and does not stick to the board. Roll 1/4 inch thick. Cut in fancy shapes. Bake on ungreased cookie sheet in slow oven (275 degrees) for 50 minutes. Makes about 2 dozen cookies.

James Graham



Breads

DUTCH TREATS

MARTHA'S BREAD

- | | |
|---------------------------|------------------------------|
| 1 package quick dry yeast | 1 tall can (14 1/2 ounces) |
| 1 cup lukewarm water | evaporated milk |
| 1/4 cup honey | 14 1/2 ounces fresh milk |
| 1 tablespoon salt | 9 cups flour |
| 1 tablespoon water | 1/2 cup flour (for kneading) |

Soften yeast in lukewarm water and let stand 5 minutes. Heat honey with salt and 1 tablespoon water. Add evaporated milk. Fill can with fresh milk and add. Add 4 cups flour and yeast mixture to the liquids. Beat to a smooth batter. Let rise in warm place until foamy (about 2 hours). Add 5 cups more flour and let rise again until doubled in bulk. Turn out onto floured board. Knead gently. Put into greased bowl. Cover and let rise again. Punch down. Knead and shape into two loaves. Fit into 2 large (9 1/2 by 5 1/4 x 2 3/4 inch) greased loaf pans. Cover and let rise until not quite doubled in bulk (about 30 minutes). Letting this bread rise too much in the pans makes it coarse textured. Bake 55 minutes in a moderately hot oven 375 degrees F.

Margaret Smith

WHITE BREAD

- | | |
|------------------------------|-------------------------|
| 1 cup milk | 1 cup lukewarm water |
| 2 tablespoons sugar | 1 package of cake yeast |
| 2 teaspoons salt | 6 cups flour |
| 2 1/2 tablespoons shortening | |

Scald milk, add sugar, salt and shortening. Cool to 90 degrees F. before adding yeast dissolved in 1 cup lukewarm water. Add about 6 cups sifted flour gradually. Mix thoroughly. When dough is stiff, turn out on floured board. Let stand 10 minutes. Knead dough until smooth. Place in greased bowl. Lightly grease surface. Cover. Let rise in warm place until doubled in size. Work down and divide in 2 balls. Let rest 10 minutes. Mold loaves and place in greased pans. Let rise until doubled in size. Bake in moderately hot oven 350-400 degrees F. for 50 minutes.

Inez Van Arkel

WHITE BREAD

- | | |
|---|---|
| 1/2 cup warm (not hot) water | 3 1/2 cups warm (not hot) liquid-
water, milk, or potato water |
| 2 packages active dry yeast
(If cake yeast (2), water
should be lukewarm) | 2 tablespoons salt |
| 1/4 cup sugar | 5 tablespoons (level) Crisco |
| | 11-12 cups sifted
Robin Hood flour |

Soak yeast in 1/2 cup warm water 5 minutes. Combine liquid with sugar and salt. Stir to dissolve. Beat in 4 cups of the flour, yeast mixture and shortening with rotary beater until smooth. Add remaining flour as necessary until dough becomes smooth and elastic and is no longer sticky (5 to 10 minutes). Place in lightly greased bowl. Grease top of dough and cover with waxed paper. Let rise in warm place (80-85 degrees) until double (1- 1 1/2 hours). Punch down and let rise again until nearly double. Divide dough in 4 equal parts and shape in loaves. Place in 9 x 5 x 3 inch loaf pans. Cover and let rise in warm place until dough reaches top of pan and corners are filled (1-1 1/2 hours). Bake in moderately hot oven 375-400 degrees F. 40 minutes. Cool on racks. Brush with melted butter when removed from pans. Yields 4 loaves.

Mrs. P. W. Steenhoek

DUTCH TREATS

STREAMLINED WHITE BREAD

- | | |
|-------------------------------|---------------------|
| 1 1/4 cups warm water | 2 teaspoons salt |
| (110 to 115 degrees F.) | 2 tablespoons sugar |
| 1 package active dry yeast | 3 cups sifted flour |
| 2 tablespoons soft shortening | |

In mixing bowl dissolve yeast in warm water, add shortening, salt, sugar and half the flour. Beat 2 minutes at medium speed. Scrape sides and bottom of bowl frequently. Add remaining flour and blend in with spoon until smooth. Cover with cloth, let rise in warm place (85 degrees F.) about 30 minutes. Then beat batter 25 strokes and spread evenly in loaf pan (9 x 5 x 3 inch). Let rise again about 40 minutes. Bake 45 to 50 minutes in 375 degree F. oven. Brush with melted butter when removed from oven.

Edna Van Roekel

SALLY LUNN BREAD

- | | |
|-----------------|----------------------|
| 1 cake yeast | 1/3 cup sugar |
| 1 cup warm milk | 3 eggs (well beaten) |
| 1/2 cup butter | 4 cups flour |

Put yeast in warm milk. Cream butter and sugar, add well beaten eggs and mix well. Sift in flour alternately with the milk and yeast. Let rise in warm place - then beat well. Put into one or two bread molds. Let rise again before baking in a moderate oven (350-375 degrees) about 30 minutes.

Mrs. R. Timmins

HERB BREAD

- | | |
|---|-----------------------------|
| 1 package active dry yeast | 1 teaspoon ground sage |
| or 1 cake compressed | 1/2 teaspoon nutmeg |
| 1/4 cup water | 1 egg, well beaten |
| 3/4 cup milk, scalded | 1 slightly beaten egg white |
| 2 tablespoons sugar | additional celery seed |
| 1 1/2 teaspoons salt | 2 tablespoons shortening |
| 3 - 3 1/2 cups sifted flour | |
| 2 teaspoons celery seed or 2 teaspoons caraway seed | |

Soften the active dry yeast in warm water or compressed yeast in lukewarm water. Combine milk, sugar, shortening and salt; cool to lukewarm. Add about half the flour and mix well. Add celery seed, sage, nutmeg, softened yeast and egg; beat until smooth. Add remaining flour or enough to make a moderately soft dough. Turn out on lightly floured surface; cover and let rest 10 minutes. Knead until smooth and elastic, about 8 minutes. Place in lightly greased bowl, turning once to coat surface; cover and let rise in warm place until double (about 1 1/2 hours). Punch down; let rest 10 or 15 minutes. Shape in round loaf and place in greased 8 or 9 inch pie plate or on greased baking sheet. Cover and let loaf rise in warm place until double (45 to 60 minutes). Bake in hot oven (400 degrees) 35 minutes or until done. To glaze top, brush with slightly beaten egg white before baking. Sprinkle with additional celery seed if you like.

Mrs. H. G. Mentink

OMAGENA BREAD

- | | |
|--------------------------|-------------------|
| 1/2 cup corn meal | 1/2 cup molasses |
| 2 cups boiling water | 1 teaspoon salt |
| 1 yeast cake | 1/2 teaspoon soda |
| 1/2 cup lukewarm water | 5 cups flour |
| 2 tablespoons shortening | |

Stir meal very slowly into boiling water. When well mixed, add shortening, molasses, salt and soda. Cool until tepid - then add dissolved yeast and flour gradually to make a stiff dough. Knead well and keep in warm place to rise until double in bulk. Divide into 3 equal parts. Form into long slender loaves like French Bread. Let rise until light. Bake 1 hour. Cut in 1 inch slices and serve at once. Well buttered while in the kitchen.

Mrs. Henry Cox

DUTCH TREATS

GRAHAM BREAD

2 cups graham flour	2 cups boiling water
1/2 cup shortening	1 cake compressed or
1/4 to 1/2 cup sugar	1 package active dry yeast
2 tablespoons dark molasses	1/4 scant cup lukewarm water
2 teaspoons salt	4 cups white flour

Pour the 2 cups boiling water over first 5 ingredients and let cool until lukewarm, about 20 minutes. Dissolve yeast in 1/4 cup lukewarm water. Add to first mixture and let stand - about 30 minutes this time. Add white flour and knead. Let rise for at least 2 hours. After which, knead again, divide dough in half, form in 2 loaves and allow to rise until double in size (2 or 2 1/2 hours). Bake at 350 to 375 degrees for 45 to 55 minutes.

Mrs. Elmer Nollen

SWEDISH RYE BREAD

1 cake compressed yeast	1 cup molasses (if dark, use less than a cup)
1/4 cup lukewarm water	2 tablespoons shortening
1/2 teaspoon salt	1 tablespoon sugar
2 cups rye flour	1 cup brown sugar
1 quart lukewarm water	1 cup graham flour
Enough white flour to make a good sponge (8-9 cups)	

Put sugar, salt and molasses in bread pan. Pour melted shortening over mixture and add about half of the water. Dissolve yeast in 1/4 cup lukewarm water. Add rye and graham flour. Mix well. Add yeast, remaining water and enough white flour to make a good sponge. Knead well. Set aside to rise until light. Knead and make into loaves. Let rise until double in bulk. Bake in hot (425 degrees) oven for 15 to 20 minutes. Then reduce heat to about 350-375 degrees for about an hour or until done. Makes 6 loaves.

Mrs. C. E. Carlson

RAISIN BREAD

1 package quick dry yeast	6 tablespoons sugar
1 cup lukewarm water	4 to 6 tablespoons shortening
1 cup lukewarm milk	6 cups (or more) sifted flour
2 teaspoons salt	1 to 1 1/2 cups seedless raisins
Melted butter (for top)	Thin icing

Pour water over yeast and let stand about 10 minutes. Scald milk and dissolve in it the salt, sugar and shortening. Let cool until lukewarm. Blend softened yeast with 2 cups of the flour and beat smooth. Add the lukewarm milk, then enough more flour to make a medium soft dough. Knead smooth. Work in raisins, dusted lightly with flour. Let dough rise until doubled. Knead down lightly and let rise again until almost doubled. Make into loaves. Brush tops with melted butter and let rise in greased tins until doubled. Bake about 45 minutes in a medium hot oven (350 degrees F.). Brush again with butter when taken from the oven or frost with thin icing. Makes two loaves.

Mrs. A. Haverkamp

JULEBROD (Norwegian Christmas Cake)

- | | |
|-------------------------|--------------------------|
| 2 yeast cakes | 3/4 cup melted butter |
| 1 1/2 cups milk | 3 eggs, well beaten |
| 1 1/2 teaspoons salt | 1/2 teaspoon cardamon |
| 1 cup sugar | 1 1/2 cups white raisins |
| 7 cups sifted flour | 1 cup sliced citron |
| 1 egg white for glazing | |

Crumble yeast in 1/2 cup of milk. Scald remaining milk, add salt and 2 tablespoons sugar. When lukewarm, add yeast and 3 cups of flour. Beat thoroughly, cover and let stand until sponge is light. Add butter, well beaten eggs, spice, remaining sugar and sifted flour. Mix thoroughly, put in large bowl, cover and let rise until double in bulk. Cut down, add raisins and citron. Knead until elastic and smooth. Shape into loaves (circular or oval). Place in greased pans, cover and let rise again. Bake at 400 degrees F. for 10 minutes. Reduce heat to 350 degrees F. and bake for 40 minutes longer. For a glaze on top, brush bread with egg white.

Mrs. Frank H. Overman

EASTER BREAD

- | | |
|------------------------------------|---------------------------|
| 2 yeast cakes | 2 teaspoons salt |
| 2 cups milk, scalded
and cooled | 8 egg yolks, well beaten |
| 1 cup sugar | 2/3 cup melted shortening |
| | 8 to 9 cups flour |

Dissolve yeast in cooled, scalded milk. Stir in sugar, salt, egg yolks and 1/3 cup shortening. Beat in 4 1/2 cups flour. Beat in remaining 1/3 cup shortening and enough flour to prepare for kneading. Knead on floured board until dough is smooth. Place in greased bowl and let rise until double in bulk. Form into 4 portions and knead until smooth. Place in well oiled pans and let rise until double in bulk. Brush with melted butter. Bake 20 minutes at 375 degrees F. Brush with egg yolk diluted with water and bake 20 minutes more.

Mrs. Wm. G. Wing

CHRISTMAS FRUIT BREAD

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|--|---|
| 2 cups milk, scalded | 1 box mixed dried fruits or equal
amount of dried apricots,
peaches or prunes |
| 1/2 cup shortening | 1/3 cup seedless raisins |
| 2/3 cup sugar | 1/3 cup currants |
| 2 teaspoons salt | 1/3 cup golden raisins |
| 1/4 teaspoon crushed
cardamon seed | 1/3 cup diced figs |
| 1 teaspoon cinnamon | 1/4 cup candied fruit |
| 1/4 teaspoon nutmeg | 1/2 cup pecans, broken |
| 2 cakes or 2 packages
quick dry yeast | 1/2 cup blanched almonds, slivered |
| 1/4 cup lukewarm water | 3 to 4 cups flour |
| 4 cups flour | 2 eggs, well beaten |

To prepare dried fruit; cover fruit with hot water and let stand about 30 minutes. Drain off water and finely cut or chop the fruit. Combine milk, shortening, sugar, salt and spices; cool to lukewarm. Add yeast softened in the lukewarm water. Add eggs and mix well. Add 4 cups flour; beat well. Add mixed fruits and nuts and the remaining 4 cups of flour. Knead dough lightly on floured board and put into greased bowl, turning dough over once in bowl. Cover and let rise until doubled in bulk. Punch down and knead lightly. Form into 3 loaves. Let rise until doubled. Bake in moderate oven, 350 degrees F. for 45 minutes.

Mary Fuehrer

DUTCH TREATS

BUNS I

- | | |
|----------------------------|--------------------------|
| 1 cup milk | 4 teaspoons salt |
| 1 1/2 cups lukewarm water | 2 eggs, well beaten |
| 2 packages quick dry yeast | 4 tablespoons shortening |
| 1/2 cup sugar | 8 cups sifted flour |

Soften yeast and 1 teaspoon sugar in 1/2 cup warm water for 5 minutes. Beat eggs. Combine eggs, water, salt, remaining sugar and shortening. Beat well, then add milk and softened yeast mixture. Add flour, 1 cup at a time, mixing until dough is smooth. Turn onto lightly floured board. Knead 5 to 8 minutes, keeping dough soft. Cover and let rise in a warm place until double in bulk (approximately 1 to 1 1/2 hours.). Punch down, let rise a second time for about 1 hour. Then shape into buns. Place buns on well greased cookie sheet (12 buns on a sheet 10 1/2 x 15 1/2 inches). Let buns rise until double in size or until light. Bake in a preheated 375-400 degree F. oven for 20 minutes. Makes 2 1/2 dozen.

Mrs. P. W. Steenhoek
Mrs. Minnekus Paltzer

BUNS II

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|----------------------|----------------------------|
| 2 cups milk | 2 eggs, well beaten |
| 4 tablespoons lard | 2 packages quick dry yeast |
| 1/2 cup sugar | 1/4 cup warm water |
| 1 1/2 teaspoons salt | 6 to 6 1/2 cups flour |

Dissolve yeast in warm water. Scald milk and add lard. Let cool, then add sugar, salt and beaten eggs. Beat in 2 cups flour with mixer. Add the yeast mixture. Beat in 1 cup more flour with electric mixer at medium speed. Beat hard. Now add remaining flour and beat it in by hand. Place in a greased bowl. Grease top of mixture lightly and let rise until double in bulk. Grease hands well and work down. Let rise again. Grease hands and form into buns. Be sure to keep buns flat, let rise until light. Bake at 375 degrees F. 12-15 minutes. Makes 2 to 2 1/2 dozen buns.

Mrs. Andrew Vos

TUTTI FRUTTI BUNS

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|---------------------|-------------------------|
| 3/4 cup warm water | 1 egg |
| 1 package dry yeast | 1/4 cup soft shortening |
| 1/4 cup sugar | 2 1/4 cups sifted flour |
| 1/4 cup nuts | 1/2 cup candied fruit |
| 1 teaspoon salt | |

Dissolve yeast in warm water. Add sugar, salt and half of flour. Beat thoroughly for 2 minutes. Beat in the egg, shortening and remaining flour gradually until smooth. Mix in candied fruit and nuts. Half fill 16 greased muffin tins. Let rise until double in bulk. Bake 15 to 20 minutes in a 375 degree F. oven.

Edna Van Roekel

ROLLS

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|--------------------------|-------------------------|
| 2 cups lukewarm water | 2 whole eggs |
| 1/3 cup sugar | 3 packages dry yeast |
| 1 tablespoon salt | 5 1/2 cups sifted flour |
| 5 tablespoons Wesson oil | |

Amount of flour may vary. Dough should be easy to handle. Mix in order given above. Let rise for about 2 hours then punch down and let stand another 45 minutes. Shape into balls or rolls and let stand 30 minutes. Bake in 400 degree F. oven for about 10-15 minutes. Remove from oven and brush tops with oil.

Mrs. Alvin E. Evers

HOT CROSS BUNS

- | | |
|---------------------------|------------------------------|
| 1 package quick dry yeast | 1/4 teaspoon cardamon |
| 1/4 cup lukewarm water | 3 to 3 1/2 cups sifted flour |
| 3/4 cup scalded milk | 2 eggs, well beaten |
| 3 tablespoons sugar | 1/4 teaspoon lemon extract |
| 1/4 cup shortening | 3/4 cup uncooked quick |
| 1 teaspoon salt | cooking oatmeal |
| 1/4 teaspoon mace | 1 cup currants |
| 1/4 teaspoon cinnamon | |

Soften yeast in water. Pour scalded milk over sugar, salt, shortening and spices and stir until shortening melts. Cool to lukewarm and stir in 1 cup of flour and the well beaten eggs. Add softened yeast, lemon extract, oatmeal and currants. Stir in enough more flour to make a soft dough. Turn out onto lightly floured board and knead until satiny, about 10 minutes. Round dough into a ball, place in greased bowl and brush lightly with shortening. Cover and let rise in warm place until double in bulk (about 45 minutes). Punch dough down, then cover and let rest 10 minutes. Turn out on floured board and shape into 24 2 inch balls. Place on greased cookie sheets and brush tops with melted shortening. Cover and let rise again until double in size, this will take about 45 minutes more. Bake at 400 degrees F. about 20 minutes. Drizzle powdered sugar frosting over tops to form a cross. This recipe makes 2 to 2 1/2 dozen buns.

Mrs. John W. Beardslee, 3d

BASIC ROLL RECIPE (1)

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|-------------------------|--------------------------|
| 2 packages dry yeast or | 2 eggs |
| 1 1/2 cakes compressed | 5 tablespoons shortening |
| 1/2 cup warm water | (melted) |
| 1 teaspoon salt | 1 cup warm water |
| 1/2 cup sugar | 5 cups flour |

Dissolve yeast in 1/2 cup warm water, add salt and sugar. Add eggs and beat. Melt the shortening in 1/2 cup hot water, add 1/2 cup cool water and when cooled to warm add to first mixture. Stir in the flour, about half at a time. Knead until of the right consistency, adding only a sprinkle of flour as needed to avoid being too stiff. Cover and let rise or put part in the refrigerator until another day. Shape and let double in bulk. Bake in hot oven 400 degrees F. until lightly browned. Brush with melted butter.

VARIATIONS OF BASIC ROLL RECIPE (1)

PARKER HOUSE ROLLS

Roll until 1/4 inch thick. Cut with biscuit cutter, brush with butter. Crease with the back of a knife and fold double. Let rise. Bake.

CRESCENT ROLLS

Roll into 12 inch circle. Brush with butter. Cut into triangle. Roll up and let rise with point under.

CINNAMON ROLLS

Roll 1/4 inch thick. Spread with melted butter, brown sugar and cinnamon. Roll and cut. Bake either in buttered muffin pans or place an inch apart on buttered baking pan.

PECAN ROLLS

Add pecans to cinnamon rolls.

BOW KNOTS

Roll. Cut into strips about 1/2 inch wide and tie in a knot. Let rise and bake.

Mrs. M. M. Dockendorff

DUTCH TREATS

BASIC ROLL RECIPE (2)

2 cakes dry yeast	2 teaspoons salt
1/2 cup lukewarm water	1 egg
1/2 cup shortening, (2/3 Crisco, 1/3 butter)	1 1/2 cups quite warm water
1/2 cup sugar	7 cups flour (approximately)

Powdered Sugar Icing:

1 cup sifted confectioners sugar	1 to 2 tablespoons warm water, milk or cream
Vanilla or lemon juice (If lemon juice is used, add a little. grated lemon rind.	

Place yeast in 1/2 cup lukewarm water. Let stand 5 minutes. then stir well. Meanwhile, using the mixer cream shortening and sugar. Add salt and egg and cream well. Add remaining warm water to creamed mixture. Add yeast mixture. Add first 4 cups (approximately) flour with mixer, work in rest by hand. Knead well until dough is no longer sticky. Place in greased bowl, turning once to bring greased side up. Cover with oiled piece of plastic and let rise in draft-free spot until double (about 1 1/2 to 2 hours). Press 2 fingers into dough. It will leave indentations when dough is doubled. Punch down, turning completely over in bowl. Let rise again until almost double in bulk.

VARIATIONS OF BASIC ROLL RECIPE (2)

QUICK TWISTS

Using basic recipe (2), roll a portion of dough, after second rising, to rectangle 8 by 18 inches. Spread half with butter, fold other half over this. Press gently to rectangle 4 by 18 inches. Cut dough into strips 1 by 4 inches. Take strips by ends and twist several times (pinch edges together well). Brush top with beaten egg and sprinkle generously with poppy seed. Cover and let rise until double. Bake on greased tin at 375 degrees F. until nicely browned.

GERMAN KAFFEE KUCHEN

Streusel Mixture for each Kuchen

1/2 cup sugar	Cinnamon and nutmeg to taste
1 level tablespoon flour	2 tablespoons butter

Mix these ingredients well.

Using basic recipe (2), take portion of dough after second rising and put into round pie or cake pan. Press seeded raisins into dough. (dough should not be more than 1/2 inch thick). Brush top with melted butter and spread with streusel mixture. Cover and let rise until almost double. Bake at 375 degrees F. until nicely browned.

CINNAMON ROLLS

Using basic recipe (2), take portion of dough after second rising and roll in oblong (about 10 x 16 inches). Spread with softened butter and sprinkle with mixture of:

1/2 cup sugar	1/2 to 1 tablespoon cinnamon
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Roll up tightly, beginning at wide side. Seal edges well and cut into 1 inch slices. Place a little apart on greased jelly roll tin. Cover. Let rise until double in size. Bake at 375 degrees F. (Rolls should barely touch when finished baking.) Ice while slightly warm with powdered sugar icing, using cinnamon for flavoring.

DUTCH TREATS

CINNAMON COFFE RING

Using basic recipe (2), and rolled as for cinnamon rolls, place sealed edge down in ring on large lightly greased baking sheet. Join ends of ring and seal well. With scissors, cut into dough, $\frac{2}{3}$ of the way through the ring, at 1 inch intervals. Turn each section on its side. Cover and let rise. Bake at 375 degrees F. Ice with powdered sugar icing and decorate with cherries and pecans.

HOLIDAY FRUIT ROLL

Using basic recipe (2), take a portion of the dough after second rising ($\frac{1}{3}$ to $\frac{1}{2}$ of dough). turn onto lightly floured board and flatten. Spread over dough the following:

$\frac{1}{3}$ cup seedless raisins $\frac{1}{3}$ cup chopped almonds

$\frac{1}{4}$ cup citron, cut fine $\frac{1}{4}$ cup candied cherries cut up

Knead this mixture into dough. Pat out dough into an oval about 8 x 12 inches. Spread with melted butter and fold in two the long way. Form into a crescent, press folded edges together firmly, and place on lightly greased baking sheet. Brush top with melted butter, cover and let rise until double. Bake until nicely browned. Ice while slightly warm with confectioners' icing and decorate with shaved almonds, citron and cherries.

ORANGE TEA ROLLS

Orange Filling:

$\frac{1}{2}$ cup sugar

$\frac{1}{4}$ cup butter

$\frac{1}{4}$ cup orange juice either concentrated frozen juice or orange juice, pulp and a little rind

Mix and cook together until thick.

Using basic recipe (2), roll out part of dough, after second rising, to 10 x 16 inch rectangle. Spread with butter and orange mixture (use half of orange recipe to spread over dough and place the rest in 12 medium sized muffin tins). Roll the dough tightly and cut into slices 1 to $1\frac{1}{4}$ inches wide. Place in muffin tins over orange mixture. Cover, let rise until double in bulk and bake until nicely browned. Loosen and turn upside down on large tray so filling runs over rolls.

NOTE: Rolls and breads may be frozen until needed. Heat very slowly in warming oven for at least 30 minutes.

Mrs. Bert R. Boat

ENGLISH MUFFINS

1 cup scalded milk

$1\frac{1}{2}$ teaspoons salt

2 tablespoons sugar

3 tablespoons melted butter

A little corn meal

$\frac{1}{4}$ cup water, slightly

warmer than lukewarm

1 package quick dry yeast

1 beaten egg

$3\frac{1}{2}$ to 4 cups sifted flour

Add salt, sugar and melted butter to scalded milk and let cool to almost lukewarm. Dissolve yeast in water, then add egg. Combine yeast mixture with cooled milk mixture and blend well. Add 2 cups flour and stir to blend well. Work in remaining flour and knead until dough is firm and elastic. Let rise in warm place (about 76 degrees F.) until doubled in bulk, about 2 hours. Punch down and knead on floured board. Let dough rest a minute, then sprinkle board lightly with corn meal and roll dough to $\frac{1}{4}$ inch thickness. Cut with large cookie cutter or glass. Sprinkle a little corn meal over the top of each muffin. Place muffins on cookie sheet. Cover and let rise in a warm place until doubled in height, about 1 hour. When light, bake on ungreased heavy griddle, using medium heat so muffins will brown and bake slowly. Allow 8 to 12 minutes for each side of the muffins. Makes about 2 dozen muffins.

Edith B. Beardslee

DUTCH TREATS

REFRIGERATOR ROLLS

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|----------------------------|---------------------------|
| 2 cakes compressed or | 6 1/2 to 7 cups flour |
| 2 packages quick dry yeast | 2 cups lukewarm water |
| 1 3/4 cup sugar | 1 egg |
| 1 1/2 teaspoons salt | 1/4 cup melted shortening |

Add sugar, salt and yeast to lukewarm water. While yeast is dissolving, measure sifted flour. Add shortening and beaten eggs to yeast mixture. Then add flour, 2 cups at a time. Place in greased bowl and let rise until double in bulk. Punch down and let rise again not quite as high. This is a basic dough and may be used for any kind of rolls. It may be stored in refrigerator and used as desired. Bake at 375 degrees F. for 25 minutes.

Mrs. J. M. Cook

ICE BOX ROLLS

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|-------------------------|--------------------------|
| 1 cake compressed yeast | 1 teaspoon salt |
| 1/2 cup lukewarm water | 1 cup mashed potatoes |
| 1 cup scalded milk | 2 well beaten eggs |
| 2/3 cup shortening | 6 to 7 cups sifted flour |
| 1/2 cup sugar | |

Add yeast to water and set aside until dissolved. Combine milk, shortening, sugar, salt and potatoes. Let stand until cool, then add yeast. Beat in eggs, then add enough flour to make a soft dough. It should be manageable but not dry. Knead slightly if desired, or just put dough in a lightly greased covered dish and store in refrigerator. About 2 hours before baking, roll to 1/2 inch thickness and cut into rounds. Let rise and bake at 425 degrees F. until browned.

Mrs. Zilda Leu

PEANUT BUTTER ROLLS

- | | |
|---------------------------|------------------------|
| 1 cake yeast | 1/4 cup lukewarm water |
| 1 cup milk, scalded | 1/2 cup peanut butter |
| 2 eggs, well beaten | 3 1/2 to 4 cups flour |
| 1/4 cup melted shortening | 1/4 cup sugar |
| 2 teaspoons salt | 1/4 teaspoon nutmeg |

Soften yeast in water. Add milk, sugar, salt, eggs, shortening, nutmeg and peanut butter. Beat well and add flour to make a dough barely stiff enough to be kneaded. Knead until smooth. Let rise until double in bulk. Work down. Form into rolls and place on well oiled baking pan. Cover and let rise until treble in bulk. Bake in hot oven (450 degrees or about 15 minutes. Makes 16 rolls.

Mrs. Ed. J. Van Gorp

60 MINUTE ROLLS

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|--------------------------------|--------------------------------|
| 2 cakes yeast | 1 teaspoon salt |
| 1/4 cup warm water | 1 1/4 cups lukewarm milk |
| 2 tablespoons shortening | 3 cups flour (possibly 1/2 |
| 3 tablespoons sugar | cup more) |
| Butterscotch Base (For Rolls): | |
| 1 cup brown sugar | 2 tablespoons light corn syrup |
| 1 tablespoon butter | |

Dissolve yeast in warm water. If the dough is too soft when 3 cups of flour are mixed in, an extra 1/2 cup may be added. Put out on floured board and knead. Let rise for 5 minutes. Make into rolls and let rise another 15 minutes, then bake at 400 degrees F. 12 to 15 minutes. For butterscotch sauce, heat ingredients together in shallow pan. When sugar is thoroughly dissolved, cool. When cool, place rolls over mixture.

Mrs. J. M. Cook

DUTCH TREATS

FOUR HOUR ROLLS

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|--------------------------|-----------------------------|
| 1 yeast cake | 1/4 cup sugar |
| 1/4 cup warm water | 1 cup boiling water |
| 1 teaspoon sugar | 2 well beaten eggs |
| 2 tablespoons shortening | 4 cups flour, approximately |
| 1 teaspoon salt | |

Orange Sauce:

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|---------------------------|----------------------|
| Rind of 2 oranges, ground | 2 tablespoons butter |
| 1/2 cup orange juice | 1 cup sugar |

Dissolve yeast and 1 teaspoon sugar in 1/4 cup warm water. Put shortening, salt and 1/4 cup sugar in large bowl. Over this pour the boiling water. When partly cooled add the yeast mixture, beaten eggs and flour. Do not make too stiff a dough. Let rise about 2 hours. Make into rolls and let rise another 2 hours. If rolls are baked in muffin tins which are not filled too full, the orange sauce may be used. To make sauce, grind orange rind. Cook sugar and juice 3 minutes. Add butter and rind and cook until slightly thick, about 1 minute more. Pour some sauce over each roll before rolls are completely baked. (This sauce will keep.) Bake rolls at 400 degrees F. This recipe makes about 30 rolls, depending on size.

Mrs. G. T. Vander Lugt

CINNAMON-CARMEL ICE BOX ROLLS

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|------------------------------|-----------------------------|
| 2 packages quick dry yeast | 1 tablespoon salt |
| 1/2 cup warm (not hot) water | 1/3 cup shortening |
| 1 1/2 cups lukewarm milk | 2 eggs, well beaten |
| 1/2 cup sugar | 6 1/2 to 7 1/2 cups flour |
| 1 tablespoon soft butter | 1/4 cup butter or margarine |
| 1/4 cup sugar | 1/4 cup brown sugar |
| 1 teaspoon cinnamon | 2 tablespoon syrup |

Soak yeast in warm water. Pour lukewarm milk over 1/2 cup sugar and 1 tablespoon salt. Beat in 1/3 cup shortening, beaten eggs, 1 cup flour and the yeast mixture. Add 5 1/2 to 6 cups more flour to make a soft dough. When dough leaves side of bowl, turn onto floured board. Knead until dough is smooth and elastic. Place in lightly greased bowl. Grease top of dough and cover with waxed paper and a damp cloth. Place in refrigerator immediately. Punch down as it rises. Keep the cloth damp. Divide dough into fourths. Roll 1/4 of dough into a 7 x 12 inch rectangle. Spread with 1 tablespoon soft butter and sprinkle with 1/4 cup sugar and 1 teaspoon cinnamon (mixed). Roll as for jelly roll. Cut into 9 slices. (Repeat process for rest of dough.) In an 8 or 9 inch square or round pan melt 1/4 cup butter or margarine. Add 1/4 cup brown sugar and 2 tablespoons syrup. Mix well until syrupy. Place rolls on this mixture. (This is for 9 rolls.) Let rise until light, 2 1/2 to 3 hours. Bake at 350-375 degrees F. for 20 minutes. This dough is very good for plain rolls also.

Mrs. Clarence P. Van Zee

QUICK (One Hour) CARAMEL ROLLS

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|--------------------------|--------------------------------|
| 1/2 cup milk | 1 egg, well beaten |
| 1 teaspoon salt | 2 tablespoons soft shortening |
| 1 tablespoon sugar | 2 to 2 1/2 cups sifted flour |
| 1 cake yeast | |
| 1 tablespoon soft butter | 1/4 cup butter |
| 1/4 cup sugar | 1/4 cup brown sugar |
| 1 teaspoon cinnamon | 2 tablespoons white corn syrup |

DUTCH TREATS

In a medium sized saucepan heat milk to lukewarm. Remove from heat and stir in 1 tablespoon sugar, salt and yeast. Stir until dissolved. Add egg and shortening and stir in flour until dough is easy to handle. Mix dough with hands until moderately stiff. Knead on floured board several turns. Roll dough into a 12 x 7 rectangle. Spread surface with 1 tablespoon soft butter, then sprinkle with a mixture of 1/4 cup sugar and 1 teaspoon cinnamon. Roll as for jelly roll and cut into 12 slices. In a 9 inch square or round pan, melt 1/4 cup butter. Add 1/4 cup brown sugar and 2 tablespoons white corn syrup. Place rolls in this mixture. Cover and let rise until light (25-35 minutes). Bake at 400 degrees F. for 20 to 25 minutes.

Mrs. Don Blom

Mrs. Marjorie Vos

TWO HOUR CINNAMON ROLLS

1 cup water	1 egg, well beaten
1 tablespoon shortening	3 3/4 cups unsifted flour
1 tablespoon sugar	1 teaspoon salt
1/2 cup lukewarm water	2 tablespoons melted butter
1 tablespoon more sugar	1 package granulated yeast

Topping:

1 cup powdered sugar	1 1/2 teaspoons cream
1 1/2 teaspoons melted butter	1/2 teaspoon vanilla

Combine the cup of water, 1 tablespoon shortening and 1 tablespoon sugar. Heat to melt the shortening and set aside to cool. Combine lukewarm water, yeast and remaining 1 tablespoon sugar. Allow to rise. When the shortening mixture has cooled, add the yeast mixture and stir well. Add well beaten egg. Add flour and salt. The dough should be firm but slightly sticky. Cover with waxed paper and allow to rise in a warm place until twice the original size. Using half the dough, pat it out on a lightly floured surface to 1/2 inch thickness. Spread with melted butter. Sprinkle with sugar and cinnamon. Roll up the dough and cut into 1/2 inch slices. Place in greased pans and allow to rise to twice the original size. Repeat the process for the remaining dough. Bake in a 375 degree F. oven for 15 to 20 minutes. Remove from pan immediately. If desired ice with topping made from above topping recipe.

Mrs. Ray E. Hugen

GOLDEN CROWN ROLLS

1 cup milk, scalded	2 cakes yeast
1/2 cup shortening	2 well beaten eggs
1/2 cup sugar	4 1/2 cups flour
1 teaspoon salt	

Sugar-Nut Mixture

3/4 cup sugar	1/2 cup nutmeats
1 teaspoon cinnamon	1/2 cup raisins

Combine milk, shortening, sugar and salt. Cool to lukewarm. Soften yeast in this mixture. Add eggs. Add flour. Mix to soft dough and knead lightly until smooth. Place in greased bowl. Cover with a damp cloth. Let rise in a warm place until double. Knead down. Cover. Let rise 10 minutes. Shape into balls the size of a golf ball. Roll each in melted butter, then in sugar-nut mixture. Arrange in well greased 9 inch tube pan. Do not lay too close, allow space for raising. Sprinkle with remaining mixture. Cover and let rise until double. Bake in moderately hot oven, 350-375 degrees F. for 40 minutes. Makes 1 crown. Let stand a few minutes before turning out of pan to prevent breaking apart.

Mrs. Rose Duven

"ROSY RING"

1/2 cup milk	1/4 teaspoon soda
1/4 cup shortening	1 egg
1/4 cup sugar	1 cake yeast
1/2 teaspoon salt	2 1/2 cups flour (approximately)
1/4 cup brown sugar	1/2 cup maraschino cherries
1/2 cup white sugar	cut in half
1 teaspoon cinnamon	1/2 cup melted butter
1 4 cup citron	(no other shortening should
1/2 cup seedless raisins	be substituted for this

Scald milk and pour over sugar, shortening, salt and soda. Cool. Dissolve yeast in this mixture. Add 1 cup of flour and beat until very smooth. Add egg and beat again, then gradually add remaining flour. Allow dough to rest, covered, on a slightly floured board, then knead for 5 minutes. Place dough in greased bowl, cover and let rise until doubled. Punch down and flatten dough on bread board. Let rise for 5 minutes, then form into small balls - about the size of a walnut. Mix brown sugar, 1/2 cup white sugar and cinnamon together well. Butter, raisins, citron and cherries should all be kept in separate bowls. Roll each ball in melted butter, then in sugar mixture. Place 1/2 cherry in bottom of 9 inch ring mold. Lay 1 ball right on cherry, sprinkle raisins and citron around. Repeat for second layer. (Place balls slightly apart.) Sprinkle all remaining sugar mix and fruits and butter over balls. Cover with a damp cloth and allow to rise until very light. Bake in a 375 degree F. oven for 35 to 40 minutes. Invert pan on serving plate and allow pan to remain over rolls for a few minutes to allow sugar mixture to drip over rolls.

Queen Cox

SWEETHEART COFFEE CAKE

2 packages quick dry or	2 teaspoons salt
2 cakes compressed yeast	2 eggs, unbeaten
1/2 cup warm water	4 1/2 to 5 cups sifted flour
1/3 cup sugar	1 cup nuts, chopped
2/3 cup hot scalded milk	1 cup sugar
1/3 cup Crisco or butter	2 teaspoons cinnamon

Soften yeast in water. In large mixing bowl combine butter, 1/3 cup sugar, salt and milk; stir to melt shortening. Cool to lukewarm. Stir in eggs and yeast. Gradually add flour to form stiff dough. Knead on floured surface until smooth and satiny, about 5 minutes. Place in greased bowl, cover, let rise in warm place until doubled in size, about 1 1/2 hours. Roll out half of the dough to a 15 x 10 inch rectangle. Brush with melted butter. Combine nuts, 1 cup sugar and 2 teaspoons cinnamon; sprinkle half of mixture over dough. Roll as for jelly roll beginning with 15 inch side. Place on greased baking sheet, fold half of roll on top of other half; seal ends together. Starting at folded end, cut down center of roll to within 1 inch of other end. Turn cut halves on side, cut side up, to form a heart. Repeat with remaining dough. Cover, let rise until double in size, about 45 minutes. Bake in a moderate oven, 350 degrees F. for 25 to 30 minutes. This makes 2 coffee cakes.

Elma Vander Meulen

DUTCH TREATS

CRISPIES

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|-----------------------------------|---------------------------------|
| 1 cake compressed yeast | 1/2 cup scalded and cooled milk |
| 2 tablespoons warm water | 4 tablespoons sugar |
| 2 1/2 cups flour (about) | 1 teaspoon salt |
| 1 1/2 teaspoons cinnamon for mix) | 2 tablespoons shortening |
| 1/4 cup sugar (for mix) | 1 egg |

Proceed as with bread letting dough rise in greased bowl until double in bulk. Turn onto lightly floured board. Proceed as for cinnamon rolls, cutting into 1/2 inch slices. Take a large piece of waxed paper and put a round of cinnamon-sugar mixture (1 1/2 teaspoons cinnamon and 1/4 cup sugar) in center. Dip each roll in butter, then both sides in mixture. Roll very flat. Place on well greased cookie sheet about an inch apart and sprinkle more mixture on. As soon as sheet is filled, put at once into a preheated 350 degree F. oven for 15 minutes or until done. Remove from cookie sheet at once, onto cake racks.

Katherine E. Grundman

SUGAR CINNAMON LOAF

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|--|--------------------------|
| 1/4 cup melted shortening | 1/4 cup lukewarm water |
| 1/4 cup sugar | 1 cup milk, scalded |
| 1 teaspoon salt | 3 1/2 cups flour |
| 1 well beaten egg | |
| 1 cake fresh or 1 package granulated yeast | |
| 1/4 cup sugar | 1 1/2 teaspoons cinnamon |
| 1 1/2 tablespoons sugar | 1/2 teaspoon cinnamon |

Combine cooled shortening, 1/4 cup sugar, salt and egg. Add yeast which has been softened in the lukewarm water. Cool milk until lukewarm, then add it alternately with the flour. Knead lightly. Let rise in greased bowl until double in bulk. Punch down. Turn out on pastry cloth. Let rise 10 minutes. Roll into a rectangle 7 1/2 x 19 inches. Brush with milk. Sprinkle with the 1/4 cup sugar and the 1 1/2 teaspoons cinnamon mixed together. Roll as for jelly roll. Place in greased 10 x 5 inch loaf pan. Let rise until double in bulk. Just before baking brush loaf with cooled melted butter. Sprinkle with the last mixture of 1 1/2 tablespoons sugar and 1/2 teaspoon cinnamon. Bake in a moderately hot oven (350 degrees F.) for 45 minutes.

Mrs. Anthony Haverkamp

COFFEE CAKE

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|-------------------------|---------------------------|
| 2 cups milk, scalded | 1 cup granulated sugar |
| 2 tablespoons sugar | 3 eggs |
| 2 teaspoons salt | 1 teaspoon mace |
| 1 tablespoon shortening | 1/2 cup melted butter |
| 1 yeast cake | 1 cup raisins |
| 1/4 cup lukewarm water | Candied fruit, if desired |
| 7 cups sifted flour | |

Topping for Coffee Cake:

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|---------------------------|--------------------|
| 2 tablespoons soft butter | 3/4 cup sugar |
| 1/2 teaspoon mace | 1 tablespoon flour |

Place the 2 tablespoons sugar, salt and shortening in large bowl. When lukewarm, add yeast which has been softened in lukewarm water. Add 3 cups flour and beat thoroughly. Let rise until light. When light, beat in sugar, eggs, mace, melted butter, raisins and fruit. Add remaining flour gradually. Let rise in warm place until nearly double. Punch down and turn into greased pans--two 10 x 5 x 3 inches and let rise until double in bulk. Bake in 375 degree F. oven for 1 hour or until done. Mix topping ingredients together and sprinkle over top of coffee cake before baking.

Mrs. G. C. Leu

All previous recipes were for yeast doughs. The following are Quick Breads.

ORANGE BREAD (2)

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|--------------------------|-------------------|
| 1 cup sugar | 1 cup raisins |
| 1/2 cup nutmeats | 2 eggs |
| 2 tablespoons shortening | 1 4 teaspoon salt |
| 1 teaspoon soda | 1 cup sour milk |
| 2 cups flour | 2 small oranges |

Squeeze juice from oranges, add 4 tablespoons sugar - set aside. Grind orange rind, raisins and nuts in food chopper. Add sugar, salt and shortening. Add well beaten eggs, milk, soda and lastly flour. Pour into a loaf pan and bake 1 hour at 350 degrees F. When nearly baked, pour orange juice and sugar over the top of loaf and continue to bake for about 10 minutes.

Mrs. W. Duven

APRICOT BREAD

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|---------------------------------|---------------------------------|
| 1 cup dried apricots | 2 tablespoons melted shortening |
| or peaches | 1 egg, well beaten |
| 1/2 cup cold water | 2 1/2 cups sifted flour |
| 1/2 cup raisins | 1/2 teaspoon baking soda |
| 1/2 cup walnuts | 1/2 teaspoon baking powder |
| 1 tablespoon grated orange rind | 1 teaspoon salt |
| 3/4 cup orange juice | 1 cup sugar |

Soak apricots in cold water overnight. Put apricots along with any water remaining from soaking through food grinder with raisins and nuts. Add rind, juice shortening and egg and mix thoroughly. Sift dry ingredients together and add fruit mixture. Stir only until dry ingredients disappear. Bake about 1 hour at 350 degrees F.

Mrs. W. G. Wing

Mrs. Cornelius Dykstra

DATE NUT LOAF

- | | |
|---------------------|-----------------------------|
| 1 cup chopped dates | 3 tablespoons melted butter |
| 1 teaspoon soda | 1 egg, beaten |
| 1 cup boiling water | 1/2 cup nuts, chopped |
| 1 cup sugar | (part black walnuts) |
| 1/2 teaspoon salt | 1 1/2 cups unsifted flour |

Sprinkle soda over dates, then pour boiling water over them and let stand until cool, while preparing other ingredients. Melt butter in pan, then stir in sugar and salt and beat in the egg. Add flour alternately with the date mixture. Stir in nuts. Pour into a well buttered loaf pan 9 x 5 x 3 inches. Cover bottom of pan with waxed paper and butter. Bake at 300 degrees F. for 1 1/4 hours or until done when lightly touched on top.

Mrs. Klaas Int Veld

Mrs. Harry Grond

To above recipe add:

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|----------------------------|----------------------|
| 1/4 teaspoon baking powder | 1/2 teaspoon vanilla |
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Mix well and bake in a slow (325 degree F.) oven for 40 to 45 minutes.

Mrs. Hattie C. VanCleave

NEVER FAIL MUFFINS

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|----------------|-------------------------------|
| 1/4 cup butter | 1/2 cup milk |
| 1/4 cup sugar | 1 1/2 cups flour |
| 1 egg | 2 1/2 teaspoons baking powder |

Cream butter and sugar. Add egg, milk, flour and baking powder. Bake in a 350 degree F. oven. Makes 6 big muffins.

Mrs. Ed. J. Van Gorp

DUTCH TREATS

BROWN BREAD

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|----------------------|----------------------------|
| 1/2 cup raisins | 1 egg, well beaten |
| 1 cup water | 1/2 teaspoon baking powder |
| 2 tablespoons butter | 1/2 cup chopped nuts |
| 1 cup brown sugar | 1 teaspoon soda |
| 1 3/4 cups flour | 1 tablespoon vinegar |

Cook raisins in the water. Keep warm. Cream butter and brown sugar. Add the beaten egg. Sift flour and baking powder together and add alternately with the cup of boiling raisin water. Add the cooked raisins and the chopped nuts. Add the soda in the vinegar. Bake in a greased 9 x 4 inch loaf pan at 350 degrees F. for 60 minutes.

Mrs. Max Kuyk

OAT BREAD

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|-------------------------|---------------------------|
| 1 cup oatmeal | 4 teaspoons baking powder |
| 1 cup whole wheat flour | (3 of double action) |
| 1/4 cup sugar | 1 egg |
| 1/2 teaspoon salt | 1 cup milk |
| nuts and/or raisins | 1/4 cup corn oil (or |
| as so desired | other liquid shortening) |

Sift whole wheat flour, sugar, salt and baking powder into a bowl containing oatmeal. Add egg, milk and corn oil. Mix with a spoon until thoroughly mixed, but batter will be lumpy. Bake in well greased pan at 400 degrees F. for 25 minutes (or until brown). Is best served warm.

Maxine Huffman

GRAPE-NUT BREAD

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|---------------------------|-------------------|
| 2 cups sour milk | 2 eggs |
| 1 teaspoon soda | 1/2 teaspoon salt |
| 2 teaspoons baking powder | 1 1/2 cups sugar |
| 1 cup Grape-nuts | 1/2 cup nutmeats |
| 4 cups sifted flour | |

Pour sour milk on Grape-nuts and let soak. Add sugar, eggs and salt and mix well. Sift flour, soda and baking powder and add to the other ingredients. Bake 45 minutes in a slow oven. Makes 2 loaves.

Mrs. Ed J. Van Gorp

SOUTHERN SPOON BREAD

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|------------------------|------------------------------|
| 2 cups white corn meal | 3 tablespoons butter, melted |
| 2 cups boiling water | 1 1/2 cups sweet milk |
| 1 teaspoon salt | 3 eggs, separated |

Sift corn meal 3 times and mix with boiling water stirring until smooth and free from lumps (speed 2 on electric mixer). Add salt, butter and milk. Add beaten egg yolks (if using mixer, add unbeaten at speed 5). Add beaten egg whites (with mixer, fold in egg whites). Bake in a well buttered baking dish at 350 degrees F. for 45 minutes. Serve in the dish in which it is baked. Makes 8 portions.

Betty J. Bergman

OATMEAL SHORTBREAD

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|---|--------------------------------|
| 3 1/2 cups quick cooking,
uncooked oatmeal | 1/4 cup flour |
| 2/3 cup sugar | 3/4 cup butter or
margarine |
| 1/2 teaspoon salt | 1 teaspoon vanilla |

Grease a 13 x 8 x 2 inch baking pan and coat with a light film of flour. Mix oatmeal, sugar, salt and flour in a bowl. Cut in shortening with a pastry blender or 2 knives until mixture looks mealy. Last of all stir in the vanilla. Press batter evenly over bottom of pan. Bake 30 to 35 minutes at 350 degrees F. Remove from oven. Cool about 10 minutes and then cut into squares.

Mrs. John W. Beardslee, 3d

CINNAMON BALLS

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|---------------------------|------------------------|
| 1/3 cup sugar | 1 egg |
| 1 1/2 cups flour | 1/2 cup milk |
| 1/2 teaspoon salt | 1 tablespoon melted |
| 2 teaspoons baking powder | shortening |
| 1/4 teaspoon nutmeg | A little granulated or |
| 1/2 teaspoon cinnamon | powdered sugar |

Sift dry ingredients together. Beat the egg, milk and shortening together. Mix with the dry ingredients and blend lightly. Drop by teaspoon in hot fat. Drain on paper towels and then roll in granulated or powdered sugar.

Mrs. Ray Hugen

SALAD SCONES

- | | |
|---------------------------|--------------------------------|
| 2 cups sifted flour | 2 tablespoons pepper, chopped |
| 3 teaspoons baking powder | 1 tablespoon pimiento, chopped |
| 3/4 teaspoon salt | 3/4 cup milk |
| 1/3 cup vegetable | 3/4 cup grated cheese |
| shortening | |

Sift flour once, measure. Add baking powder and salt and sift again. Cut in vegetable shortening until mixture is as fine as meal. Add cheese, green pepper and pimiento. Then add milk, mixing to a soft dough. Knead lightly 20 seconds. Divide dough in halves. Roll each half into a 7 inch circle, 3/8 inch thick. Cut each circle into 8 triangles (the way you'd cut a pie). Place on greased baking sheet and brush with cream. Bake in a very hot oven (450 degrees F.) 12 to 15 minutes. Makes 16 scones.

Maxine Huffman

BUTTER-CRISP BREAD STICKS

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|---------------------|----------------------------|
| 2 cups sifted flour | 3/4 cup buttermilk |
| 1/2 teaspoon salt | 1/3 cup butter |
| 1 teaspoon soda | Caraway seed or poppy seed |

Sift dry ingredients together. Cut in butter until mixture resembles coarse crumbs. Add buttermilk and mix until dry ingredients are moistened. Turn out on floured board. Knead gently. Divide dough into 16 parts and shape into balls. Roll into rolls about 6 inches long. Place on greased cookie sheet, brush with milk and sprinkle with caraway seed or poppy seed.

Mrs. Ed J. Van Gorp

BUTTER DIPS

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|-------------------------|-------------------------------|
| 2 1/4 cups sifted flour | 3 1/2 teaspoons baking powder |
| 1/3 cup butter | 1 1/2 teaspoons salt |
| 1 tablespoon sugar | 1 cup milk |

Heat oven to 450 degrees F. Melt butter in oven in oblong pan, 13 x 9 1/2 x 2 inches. Remove pan when butter is melted. Sift together flour, sugar, baking powder and salt. Add milk. Stir slowly with fork until dough just clings together. Turn onto well floured board. Knead lightly about 10 times. Roll out 1/2 inch thick into rectangle, 12 x 8 inches. With floured knife, cut dough in half lengthwise, then cut crosswise into 16 strips. Dip each strip on both sides in melted butter. Lay them close together in 2 rows in the same pan in which butter is melted. Bake 15 to 20 minutes until golden brown. Serve hot. Makes 32 sticks.

Margaret Rittenhouse

DUTCH TREATS

DELICIOUS COFFEE CAKE

2/3 cup shortening	2 cups flour
1 cup white sugar	1 teaspoon baking powder
1/2 cup brown sugar	1 teaspoon soda
2 eggs	1 teaspoon cinnamon
1 cup buttermilk	1/2 teaspoon salt

Topping:

1/2 cup brown sugar	1/2 teaspoon cinnamon
1/2 cup chopped nuts	1/2 teaspoon nutmeg

Cream shortening, white sugar and 1/2 cup brown sugar. Add eggs, then buttermilk, flour, baking powder, soda, 1 teaspoon cinnamon and salt, alternating the buttermilk and blended dry ingredients. Combine topping ingredients. Bake in greased 13 x 9 inch pan. Pour 1/2 of batter into pan and add 1/2 of the topping. Add remainder of batter and topping. Bake 40 to 50 minutes at 350 degrees F. Serve warm. Makes 12 servings.

Maryanna Hamer

COFFEE CAKE (Pennsylvania Dutch)

4 cups flour	1/4 cup sugar
1 rounded teaspoon baking powder	2 teaspoons cinnamon
1 big pinch salt	1 level teaspoon soda
2 cups sugar	1 pint sour milk or buttermilk
3/4 cup butter, lard and butter, or chicken fat	

Sift together the flour, baking powder, salt and 2 cups sugar. Mix in the shortening. Remove 1/2 cup of the mixture. Add 1/4 cup sugar and the cinnamon to this 1/2 cup mixture for topping. Dissolve soda in sour milk or buttermilk. Mix and spread in 3 greased and floured cake pans. Sprinkle with topping. Bake at 350 degrees F. about 30 minutes. NOTE: If you have sour cream, omit the shortening and do not take out the 1/2 cup of dry ingredients for topping. Use a bit more than 1 pint of liquid. Put melted butter over the mixture and a generous sprinkling of cinnamon and sugar. Really better cold than hot.

Exie Lloyd

CRUSTY CORN BREAD MUFFINS

2 cups buttermilk	1 tablespoon soft or melted margarine
1 egg	
1 teaspoon sugar	2 cups corn meal
1 teaspoon soda	1/4 cup flour
1 teaspoon salt	1 teaspoon baking powder

Mix together the milk, egg, sugar, salt, soda and margarine in a mixing bowl. Then combine corn meal, flour and baking powder and add, a little at a time, to the first mixture. Mix thoroughly. Bake in greased muffin pans 20 to 25 minutes or until golden brown in a 450 degree F. oven.

Mrs. James Smalley

CHEESE MUFFINS

2 cups Bisquick	1 cup milk
1/4 teaspoon dry mustard	1/2 cup grated cheese
2 tablespoons shortening and 2 tablespoons butter	1/2 teaspoon Worcestershire sauce

Combine Bisquick and mustard. Melt shortening and butter and stir into Bisquick. Add milk, grated cheese and Worcestershire sauce. Bake in greased muffin tins 15 to 18 minutes. This will make about 16 medium sized muffins.

Hattie C. Van Cleave

APPLE MUFFINS

- | | |
|--------------------|----------------------------|
| 1/4 cup shortening | 1 tablespoon baking powder |
| 1/2 cup sugar | 1/2 teaspoon salt |
| 1 egg | 1/2 teaspoon cinnamon |
| 1/2 cup milk | 1 cup raw chopped apples |
| 1 1/2 cups flour | |

Topping:

- | | |
|-----------------------|---------------------|
| 1/3 cup brown sugar | 1/3 cup ground nuts |
| 1/2 teaspoon cinnamon | |

Cream shortening and 1/2 cup sugar. Beat in egg and blend well. Add milk alternately with sifted dry ingredients. Fold in apples. Fill greased muffin tins half full and top with topping made by mixing the brown sugar, cinnamon and nuts together well. Bake 375 degrees F. for 20 minutes. Makes 12 muffins.

Ruth Omick

FRUIT MUFFINS

- | | |
|---------------------------|---------------------------------|
| 1 1/3 cups flour | 1/3 cup milk |
| 2 teaspoons baking powder | 1/3 cup apricot juice |
| 1/4 cup sugar | 3 tablespoons melted shortening |
| 1/4 teaspoon salt | 1/4 cup cooked, drained, cut |
| 1 egg | apricots (or other fruits) |

Topping:

- | | |
|-----------------------|---------------------|
| 4 teaspoons sugar | 1/4 teaspoon nutmeg |
| 1/2 teaspoon cinnamon | |

Sift together the first 4 ingredients; stir in quickly the next 4 ingredients. Fold fruit into the above. Pour into greased tins. Sprinkle with topping made by combining listed topping ingredients. Bake for 20 minutes at 400 degrees F. This recipe makes 12 muffins.

M. Hamer

BAKING POWDER BISCUITS SUPREME

- | | |
|------------------------------|--------------------|
| 2 cups flour | 2 teaspoons sugar |
| 4 teaspoons baking powder | 1/2 cup shortening |
| 1/2 teaspoon cream of tartar | 2/3 cup milk |
| 3/4 teaspoon salt | |

Sift dry ingredients. Cut in shortening until it is in coarse particles. Add milk and stir until all flour is taken up, then place on floured board and knead a few times. Roll to 1/2 inch thickness and cut into biscuits. Bake 12 minutes in a 425 degree F. oven.

Mrs. J. M. Cook

CARAMEL-COCONUT BISCUITS

- | | |
|------------------------|-----------------------------|
| 1 recipe biscuit dough | 1/2 cup coconut |
| 1/3 cup soft butter | Another 1/2 cup brown sugar |
| 1/2 cup brown sugar | |

Make 1 recipe biscuit dough (either your own or a mix). Knead 8 to 10 times and roll 1/2 inch thick into an oblong. Spread with a mixture of the butter, 1/2 cup brown sugar and coconut. Roll up tightly and seal well. Cut into 1 inch slices and place, cut side down, in a well greased 9 x 12 inch pan which has been sprinkled with the remaining 1/2 cup brown sugar. Bake at 375 degrees F. about 15 minutes. Turn out of pan at once, and serve warm.

Mrs. B. L. Flikkema

DUTCH TREATS

ROLLED BISCUITS

- | | |
|---------------------------|-------------------|
| 2 cups flour | 1/4 cup fat |
| 4 teaspoons baking powder | 3/4 to 1 cup milk |
| 1 teaspoon salt | |

For Drop Biscuits, use the above recipe with added liquid. Stir 40 to 50 strokes. Heat oven to 425 to 450 degrees F. Sift flour once, measure. Add salt and baking powder, stir well and sift 3 times. Cut fat into dry ingredients until the fat is the size of rice kernels. Make a well in the center of the dry ingredients, add milk and stir with a fork vigorously and quickly until blended (about 20 to 30 strokes) or until dough follows the fork. Sift about 1 teaspoon of flour on bread board. Form dough into a ball and knead lightly with fingertips about 10-15 times. Roll to about 1/2 inch thickness. Handle carefully to avoid breaking structure. Dip cutter or knife into flour. Hold the cutter so that the pressure is even. To eliminate re-rolling, cut biscuits square. Bake on unoled baking sheet until golden brown (about 12-15 minutes).

Biscuit Variations for above recipe:

1. Cheese Biscuits

Add 1 cup grated cheese to dry ingredients.

2. Orange Rolls

Add 2 tablespoons sugar to dry ingredients. For liquid use 1 egg and 1/2 cup orange juice instead of the milk. Roll into rectangular sheet about 1/4 inch thick. Sprinkle with orange filling (made of 1/2 cup sugar and grated rind of 1 orange mixed thoroughly). Roll up in jelly roll fashion. Cut into 1 inch lengths. Put each 1 inch section, cut side down, into greased muffin tins.

3. Coconut Twists

Roll basic dough 1/4 inch thick, spread with softened butter and sprinkle lightly with brown sugar and coconut. Cut into strips 1 x 6 inches. Put two strips on top of each other and twist. Bake on greased baking sheet.

Mina Baker

PINEAPPLE UPSIDE DOWN BISCUITS

- | | |
|--|---|
| 1 package refrigerator biscuits | 2 tablespoons broken nutmeats, any kind |
| 2 tablespoons butter | 1/4 cup brown sugar |
| 1 small can crushed pineapple, drained | |

Put melted butter into bottom of a 9 inch plate. Combine nuts, drained pineapple and brown sugar. Put into pie plate on top of melted butter. Top with refrigerator biscuits. Bake in a preheated 450 degree oven for 12 minutes. Turn out onto platter as soon as removed from the oven. Serve warm.

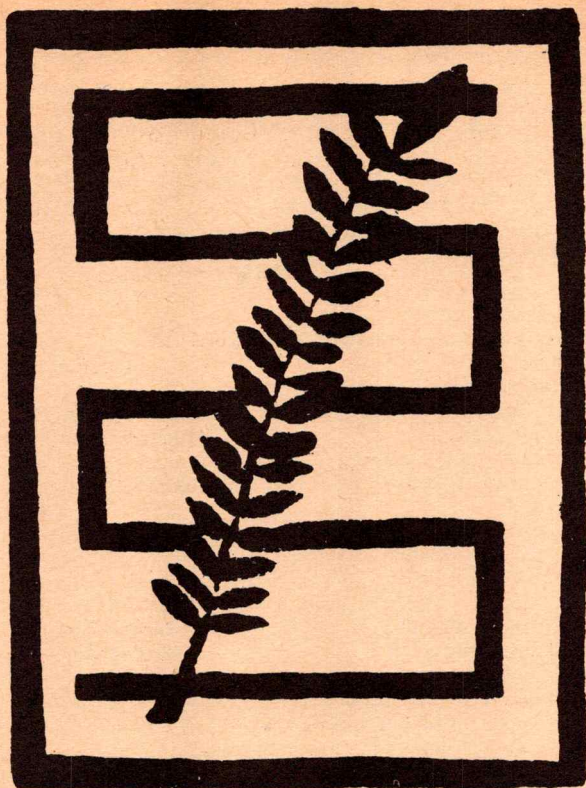
Edith Beardslee

ORANGE BREAD (1)

- | | |
|--------------------------------------|--|
| 1 cup orange peel
cut into strips | 6 teaspoons baking powder
(double action) |
| 1 cup sugar | 1 tablespoon butter |
| 4 cups flour | 2 eggs |
| 1/8 teaspoon salt | 3/4 cup sugar |
| | 2 cups milk |

Put orange peel into a suitable saucepan. Add water to cover and boil until peel is tender. Add 1 cup sugar and boil to a medium syrup. Sift together the flour, baking powder and salt. Cream together the butter, eggs and remaining sugar. Add milk and sifted dry ingredients to the creamed mixture. Beat in an electric mixer at medium speed for four minutes. Remove from mixer, add cooked and cooled orange peel. Finish beating by hand with a spoon for 1 minute more. Turn into 2 buttered pound cake pans. Bake at 350 degrees F. for 45 to 50 minutes.

Betty J. Bergman



Cakes
and
Cookies

DUTCH TREATS

SPONGE CAKE

- | | |
|--------------------------------|------------------------------|
| 1 cup egg whites (7 or 8 eggs) | 4 teaspoons hot water |
| 1/2 teaspoon salt | 1/2 teaspoon vanilla |
| 1/2 teaspoon cream of tartar | 1 teaspoon orange extract |
| 3/4 cup sugar | 1 1/2 cups sifted cake flour |
| 2/3 cup egg yolks | 3/4 cup sugar |

Beat egg whites, salt, cream of tartar until foamy in a 4 quart oven proof glass bowl. Gradually add 3/4 cup sugar and beat until straight peaks form. Combine egg yolks, water and extracts. Beat until light and foamy. Fold egg yolk into whites. Sift cake flour with 3/4 cup sugar. Add to egg mixtures, two tablespoons at a time. Bake at 325 degrees for one hour.

Mrs. A. B. Wormhoudt

HOT MILK SPONGE

- | | |
|--------------------|-------------------|
| 2 eggs | 1/4 teaspoon salt |
| 1 teaspoon vanilla | |

Beat until lemon colored. Add: 1 cup sugar gradually. Sift and add: 1 cup sifted flour 1 teaspoon baking powder
Add and beat until smooth: 1/2 cup hot milk with 1 tablespoon butter melted in it. Bake in 8x8 pan at 350 degrees for 25 minutes.

Mrs. J. M. Cook

ANGEL FOOD CAKE

- | | |
|-----------------------------|-----------------------------|
| 1 cup sifted cake flour | 3/4 teaspoon salt |
| 1 1/2 cups sugar | 1 1/2 teaspoons cream |
| 1 3/4 cups egg whites | of tartar |
| (fresh or frozen and | 1 teaspoon vanilla |
| warmed to room temperature) | 1/4 teaspoon almond extract |

Sift flour and 3/4 cup of the sugar together four times. Beat egg whites with salt until foamy. If you use the electric mixer, use medium to high speed. Sprinkle in the cream of tartar and beat until the egg whites are stiff enough to form peaks. At high speed beat in remaining 3/4 cup of sugar, one tablespoonful at a time. Add vanilla and almond extracts and beat only until mixed. Fold in the flour-sugar mixture by hand. Fold in about one-fourth of the mixture at a time, using 15 strokes after each addition. Mix cake with 15 more folding strokes, then pour into ungreased 10-inch tube pan. Tap pan gently to fill air pockets. Pre-heat oven to 375 degrees and bake for 35 minutes. Allow cake to hang in pan upside down until it is cool. This recipe is especially useful for persons who use yolks for small children and after a short period of time have whites enough for a cake.

Mrs. Lloyd Vander Streek

SUNSHINE CAKE

- | | |
|----------------------------|----------------------------|
| 1 1/2 cups sugar | 1/2 cup water |
| Boil until forms a string. | |
| 6 eggs | 1 teaspoon lemon flavoring |
| 1 cup cake flour | 1/8 teaspoon salt |
| 1 teaspoon cream of tartar | |

Beat egg whites stiff. Then add syrup mixture (while mixture is hot) and beat thoroughly. Add beaten egg yolks. Sift cream of tartar with flour and add gradually to mixture. Bake in angel food cake pan 45 minutes at 325 degrees.

Mrs. E. Whalley
Mrs. George Ver Steeg

DUTCH TREATS

ONE- EGG CAKE

- | | |
|-------------------------------|--------------------|
| 2 cups cake flour | 1 cup milk |
| 1 1/4 cups sugar | 1 large egg |
| 2 1/2 teaspoons baking powder | 1/3 cup shortening |
| 1 teaspoon vanilla | |

Sift together the dry ingredients. Add shortening, vanilla and 1/2 of the milk. Beat 2 minutes. Add the egg and beat one minute, then add remaining milk and beat one minute. Bake in 9x9 pan at 350 degrees for 25 to 30 minutes.

Mrs. J. M. Cook

BURNT SUGAR CAKE

- | | |
|-------------------------|--------------------------|
| 1/2 cup butter | 1 1/2 cups sugar |
| Cream together and add: | |
| 2 egg yolks, beaten | 1 cup cold water |
| 3 teaspoons burnt sugar | 2 cups sifted cake flour |

Beat 5 minutes. Add vanilla, 1/4 cup flour sifted with 2 teaspoons baking powder; fold in 2 egg whites beaten stiff. Bake at 350 to 375 degree oven in layers.

Katherine Grundman

DINETTE YELLOW CAKE

- | | |
|------------------------------|-----------------------------|
| 1 1/2 cups sifted cake flour | 1 teaspoon vanilla or lemon |
| 1 cup sugar | flavoring |
| 2 teaspoons baking powder | 2/3 cup milk |
| 1/2 teaspoon salt | 1 large unbeaten egg |
| 1/3 cup Crisco or oleo | |

Sift together into large mixing bowl flour, sugar, baking powder and salt. Add shortening, flavoring and milk and beat 2 minutes with mixer at medium speed. Add egg and beat 2 more minutes. Pour into greased and floured 8 inch square pan. Bake in 350 degree oven 30 to 35 minutes.

Mrs. Carl E. Wehde

GOLD CAKE

- | | |
|---------------------------|----------------------|
| 3/4 teaspoon salt | 8 egg yolks |
| 2 1/2 cups flour | 1/2 teaspoon lemon |
| 4 teaspoons baking powder | flavoring |
| (rounding) | 1/2 teaspoon vanilla |
| 3/4 cup butter | 3/4 cup milk |
| 1 1/4 cups sugar | |

Cream butter and sugar. Beat egg yolks until very light and lemon colored. Add these to butter mixture, also flavorings. Next add dry ingredients alternately with milk. Bake at 350 degrees in 2 layers for 25 minutes.

Mrs. Bert Boat

CRISCO BANANA-SPICE CAKE

- | | |
|---|-----------------------|
| Measure in bowl and mix thoroughly in mixer bowl 2 minutes: | |
| 2 1/2 cups sifted cake flour | 1/2 teaspoon nutmeg |
| 1 1/4 cups sugar | 1/2 teaspoon allspice |
| 2/3 cup Crisco | 1/2 teaspoon soda |
| 1 teaspoon salt | 1/3 cup molasses |
| 1 teaspoon cinnamon | 2/3 cup mashed banana |
| 1/2 teaspoon cloves | |

Stir in 2 1/2 teaspoons baking powder (double acting). Add 3 eggs and 1/2 cup milk. Bake in two 9 inch cake pans in 375 degree F. oven for 40 minutes.

LaVelma Vander Linden

PRUNE CAKE AND FILLING

Cake:

- | | |
|---|------------------------------|
| 1/2 cup shortening | 2 1/4 cups sifted cake flour |
| 1 cup sugar | 1 teaspoon soda |
| 2 eggs | 1/2 teaspoon cinnamon |
| 1 cup cooked prunes, chopped | 1/4 teaspoon cloves |
| 1/2 scant cup sour milk (may use some sour cream but decrease amount of shortening) | 1/4 teaspoon nutmeg |
| | vanilla |
| | 1/2 cup nuts |

Mix according to regular cake method, sifting soda and spices with flour.

Filling:

- | | |
|----------------------|---------------------------|
| 1/2 cup sugar | 1 tablespoon cornstarch |
| 1 egg, beaten | 1/2 cup (or more) cooked, |
| 2 tablespoons butter | chopped prunes and juice |

Then ice with Brown Sugar Icing.

Anne Boat

"SWEET STORY" VALENTINE CAKE

- | | |
|---------------------------------------|--|
| 2 1/2 cups sifted pastry flour | 1 teaspoon vanilla |
| 1 1/2 cups sugar | 2 teaspoons almond extract |
| 3 1/2 teaspoons Calumet baking powder | 4 unbeaten egg whites |
| 1 teaspoon salt | 18 maraschino cherries, well drained, and very finely chopped. |
| 1/2 cup shortening (white) | 1/4 cup English walnuts, finely chopped |
| 3/4 cup milk | |
| 1/4 cup maraschino cherry juice | |

Sift flour, baking powder and salt. Cream sugar and shortening. Add liquid and flour mixture alternately and beat until smooth. Add flavoring. Drop in egg whites, one at a time, and beat with each addition. Add cherries and nuts and blend lightly. Bake in two heart shaped pans at 350 degrees 20 to 25 minutes. Cool and frost with pale pink colored frosting. Place gum drop hearts around the base to garnish.

Queene Cox

MARASCHINO CHERRY NUT CAKE

1 package white or yellow cake mix.

Follow directions and last add 1/2 cup chopped or cut up maraschino cherries and 1/2 cup chopped nuts. Bake as usual.

Mrs. Paul Roorda

RAINBOW CAKE

1 box Pillsbury Golden Yellow Cake Mix.

Follow instructions and bake in two round 9 inch cake pans. When cool, split layers. Whip 2 cups cream. Add 1/3 cup sugar and 1 1/2 teaspoons vanilla. Remove 2 portions of the whipped cream (about 3/4 cup). Tint one portion pink. Tint other green. To the remaining whipped cream add 2 tablespoons cocoa and 2 tablespoons sugar. Cover first layer with pink whipped cream, second layer with cocoa whipped cream, third layer with green whipped cream. Frost all over cake with rest of cocoa whipped cream. Sprinkle with slivered almonds.

Mrs. Ed Wesselink

DUTCH TREATS

BANANA CHIFFON CAKE

Sift together:

2 1/4 cups sifted flour	3 teaspoons baking powder
1 1/2 cups sugar	1 teaspoon salt

Make a well and add:

1/2 cup cooking salad oil	1 cup mashed ripe bananas
5 egg yolks, unbeaten	1 teaspoon vanilla
1/3 cup cold water	

Beat until smooth. Measure into a very large mixing bowl and beat until very stiff: 1 cup egg whites (7 or 8) and 1 teaspoon cream of tartar. Pour egg yolk mixture in thin stream over entire surface of egg whites, gently cutting and folding in with rubber spatula until completely blended. Pour into ungreased pan. Bake at 325 degrees for 55 minutes and then 350 degrees for 10 to 15 minutes until cake tests done. Invert. Let hang until cold. Use very large angel food pan. Serve with banana whip topping.

Banana Whip:

Beat until light and fluffy and then chill for short time:

1 sliced ripe banana	Dash of salt
1 unbeaten egg white	1/2 teaspoon vanilla
1/3 cup sugar	1/2 teaspoon lemon juice

Amount: 1 1/3 cups.

Mrs. Carl Boat

SPICE CAKE

Measure into sifter, then into bowl:

2 1/2 cups cake flour	3/4 teaspoon salt
(sifted before measuring)	3/4 teaspoon cinnamon
1 teaspoon baking powder	3/4 teaspoon cloves
1 teaspoon soda	1 cup sugar

Add:

1/2 cup shortening	1 cup sour milk or
2/3 cup brown sugar	buttermilk

Beat 2 minutes at moderate speed. Add: 1/4 cup sour milk and 2 eggs. Beat one minute. Bake 350 degrees for 35 minutes. Makes large cake.

Edith LeCocq

DATE CHIP CAKE

One 8 ounce package dates	1 3/4 cups cake flour
1 cup boiling water	Pinch of salt
1 teaspoon soda	1 tablespoon cocoa
1/2 cup shortening	1/2 package chocolate chips
1 cup sugar	1 teaspoon vanilla
2 eggs	1/2 cup nuts

Pour hot water over dates. Cool. Then add the baking soda. Cream sugar and shortening. Add eggs one at a time, beat at medium speed. Then at low speed add the date mixture and the rest of the ingredients except the nuts. Bake in a 350 degree oven for 60 minutes using a 9x9 inch greased pan. Before putting in the oven sprinkle the nuts and other one-half package of chocolate chips over the top.

Mrs. Catherine Westerhoff

DATE-CRACKER TORTE

3 egg yolks, beaten well	1 cup soda cracker crumbs
1 cup sugar	1 cup finely cut dates
1 tablespoon lemon juice	1 cup chopped nuts
1 teaspoon baking powder	3 egg whites stiffly beaten

Blend yolks and sugar - stir in lemon juice, baking powder, crumbs, dates and nuts. Fold in egg whites. Pour into well greased and floured pan. Bake for 30 minutes in 350 degree oven. Serve with whipped or ice cream.

Mrs. B. D. Dykstra
Mrs. Andrew Kuiper

DUTCH TREATS

PINEAPPLE CAKE

1/2 cup shortening	1 3/4 cups sifted flour
1 cup sugar	1 1/2 teaspoons baking powder
2 eggs	1/4 teaspoon salt
1 teaspoon vanilla	1/4 teaspoon soda
1/2 teaspoon mint or rum flavoring	1 cup crushed pineapple, not drained

Cream shortening and sugar together thoroughly. Add eggs, one at a time, beating until fluffy after each addition. Blend in flavoring. Sift together flour, baking powder, and salt. Stir soda into undrained pineapple. Add flour and pineapple alternately to creamed mixture, ending with flour. Beat until smooth and glossy. Pour batter into greased and floured 8 inch square pan and bake at 350 degrees about 40 minutes. Cool and spread with pineapple cheese icing. For sheet cake, bake at 375 degrees for 20 to 25 minutes in 13x9x2 inch pan.

Pineapple Cheese Icing:

Beat together until fluffy one-half of a small package of cream cheese and two tablespoons butter. Beat in gradually 2 1/2 cups powdered sugar. Add 1/4 cup drained crushed pineapple. Beat. Add a little juice if necessary.

Mrs. Chester Leu

JAM CAKE

Mix together: 1 cup of soft butter or oleo
2 cups sugar
3 beaten eggs

Add: 1 cup buttermilk (mix 1 teaspoon soda into buttermilk)
1 cup raisins (sprinkle a little flour over raisins and nuts before adding to mixture)
1 cup nuts
1 cup blackberry jam

Mix thoroughly and then add: 3 cups sifted flour with 1 teaspoon each of cinnamon, nutmeg, allspice, cloves.

This will make three nice layers, if your pans aren't too large. If they are large, make only two layers.

Filling:

1 1/2 cups milk	1 cup raisins
1 cup sugar	1 cup pecans

Cook until thick but don't let it get too thick. After cake is cool, spread between layers and on top.

Mrs. Cecil Vines

POPPY SEED CAKE

1/2 cup poppy seeds	1 cup milk
1 1/2 cups sugar	1/2 cup shortening
1 tablespoon baking powder	2 1/2 cups cake flour
3 egg whites, stiffly beaten	1 teaspoon vanilla

Soak poppy seeds in 1/2 cup milk for 2 hours. Cream sugar and shortening. Add milk and dry ingredients alternately. Add poppy seeds and milk mixture. Beat well. Add egg whites last, folding in by hand. Bake in large pan at 350 degrees for 45 minutes.

Filling For Poppy Seed Cake:

1 cup sugar	1 cup sour cream
1 tablespoon flour	1 teaspoon vanilla
3 egg yolks	1 cup nuts

Cook until thick. Add nuts last. Spread on cooled cake.

Frosting For Poppy Seed Cake:

1 cup powdered sugar, 1/4 cup butter, 1 1/2 tablespoons cocoa. Add cold coffee until of spreading consistency. Put over filling of cake.

Alice Carlson

CARROT CAKE

- | | |
|--------------------------|---------------------------|
| 1 1/2 cups Mazola oil | 1/2 cup chopped walnuts |
| 3 cups grated carrots | 2 teaspoons baking powder |
| 2 cups sugar | 2 teaspoons baking soda |
| 3 cups all-purpose flour | 2 teaspoons cinnamon |
| 4 eggs, well beaten | 1 teaspoon salt |

Combine all ingredients and bake in 10 inch tube pan for one hour and fifteen minutes in 350 degree oven. Do not grease pan.

Mrs. Herman Smit

FRUIT CAKE

- | | |
|-----------------------|-----------------------|
| 1/3 cup dark molasses | 1/3 cup boiling water |
|-----------------------|-----------------------|
- Stir into cake mix, any spice cake mix. Let stand 30 minutes.
- | | |
|--------------------------|--------------------|
| 1 pound mixed fruits | 2 1/2 cups raisins |
| 1/2 pound dates, chopped | 1 cup nuts |
- Mix fruits and nuts with 2/3 cup flour. Add 3 eggs, one at a time and beat well. Stir in 1/2 cup shortening. Bake 2 hours at 300 degrees.

Mrs. Fred Lautenbach

APPLESAUCE FRUIT CAKE

- | | |
|------------------------------|-------------------------|
| 1 3/4 cups sifted cake flour | May add scant 1/2 tea- |
| 1 teaspoon soda | spoon pumpkin pie spice |
| 1/4 teaspoon salt | 1/2 cup shortening |
| 1/2 teaspoon cinnamon | 1 cup sugar |
| 1/4 teaspoon cloves, scant | 1 egg, beaten light |
- Fruit: 1 cup raisins, 1/2 cup currants, 1/2 cup nuts.
1/4 cup flour 1 cup hot thick applesauce
- Sift dry ingredients together 3 times. Cream shortening, sugar and egg. Add 1/4 cup flour to fruit and nuts. Add to creamed mixture. Then add flour and applesauce alternately, starting and ending with flour. Ice with Brown Sugar Icing and top with nuts.

Anne Boat

EASY FRUIT CAKE

- | | |
|-----------------------------|----------------------------|
| 2 packages Jiffy Spice Cake | 1/2 cup flour |
| Mix or any other 19 or 20 | 1 pound raisins (light and |
| ounce cake mix | dark) |
| 4 eggs | 1 pound nuts |
| 1/4 cup orange juice | 1 pound candied fruit |
- Mix fruit and nuts. Dredge with the 1/2 cup flour. Empty cake mix into small mixer bowl. Add 1 egg, orange juice and salt. Beat two minutes at medium speed. Blend in other 3 eggs, one at a time. Beat two minutes more at medium speed. Combine this batter with fruit and nut mixture. Bake in 2 one-pound coffee cans which have been well greased and lined with wax paper. Mound mixture up in center. Bake for 2 1/4 to 2 1/2 hours at 275 degrees. Cool 10 minutes before removing from pans.

Mrs. Fred Bosveld

PERFECT WHITE CAKE

- | | |
|-------------------|---------------------------|
| 2/3 cup butter | 1 cup milk |
| 2 cups sugar | 3 teaspoons baking powder |
| 6 egg whites | 1 teaspoon vanilla |
| 3 cups cake flour | |
- Cream butter thoroughly. Add 1 cup sugar gradually and cream together. Fold in flour and milk alternately. Reserve 1/2 cup flour, sift baking powder in it and add last. Fold in egg whites, well beaten with other cup of sugar. Bake at 375 degrees in two 9 inch pans.

Mrs. Jake De Haan

DEVILS FOOD CAKE

2 cups sugar	1/2 cup cocoa (with hot water)
2 eggs	1 teaspoon soda, dissolved in each cup of buttermilk (2 in all)
2 cups buttermilk or sour milk	Vanilla
3/4 cup butter or substitute	
2 teaspoons baking powder	
2 3/4 cups flour	

Batter is real thin.

Mrs. Jake De Haan

FRESH APPLE CAKE

1 cup brown sugar	1 teaspoon soda
1/2 cup shortening	Dash of salt
1 egg	1 teaspoon cinnamon
1 1/2 cups flour	2 cups finely chopped apples

Topping:

1/2 cup brown sugar	Nutmeats, chopped
1 tablespoon butter	

Cream together the brown sugar and shortening, stir in the egg. Sift together the dry ingredients and stir this into the first mixture. Stir in the apples. Pour this into a greased pan 9x9. Mix together the ingredients for topping and spread or sprinkle over the batter. Bake in 350 degree oven 30 to 35 minutes.

Mrs. Lena Van Hemert

RAISIN-APPLE CAKE (Dessert)

3/4 cup sugar	1 egg
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1/4 cup shortening

Mix together.

1 1/2 cups flour	1/2 teaspoon salt
------------------	-------------------

2 teaspoons baking powder

Sift together and add alternately with 1/2 cup milk.

1/2 cup raisins, precooked or dredged in the flour.

Spread batter in 9x9 greased pan. Arrange thinly sliced unpeeled apples with peeling side up in rows across top, pressing them slightly into the batter. Sprinkle all over with 1 teaspoon cinnamon and 2 tablespoons sugar mixed. Bake in 325 to 350 degree oven, 25 to 35 minutes, till done, test with toothpick. Serve warm or cold with vanilla sauce or whipped cream or ice cream.

Mrs. Ray De Reus

WHITE NOUGAT CAKE

2 cups sugar	2 teaspoons baking powder
1/2 cup butter	1 cup water
2 1/4 cups sifted cake flour	4 egg whites
1/2 teaspoon each vanilla and lemon	

Cream butter and sugar. One tablespoon boiling water can be added if butter is hard. Add 2 cups of flour gradually. Mix until mixture is like corn meal. Add water 1/2 cup at a time. Beat very hard. Then add remaining water and beat again. Fold in 1/4 cup flour to which the baking powder has been added. Lastly fold in beaten egg whites. Bake at 350 degrees for 25 minutes for layers and 40 to 45 minutes for 9x13 cake.

Lemon Filling:

4 beaten egg yolks	1/2 cup butter
1 cup sugar	Juice of one lemon

Cook in double boiler until like thick cream. Put between layers of above cake.

Mrs. Geo. Gaass

APPLE CAKE

1/4 cup butter	1/4 teaspoon cinnamon
1 cup sugar	1/4 teaspoon nutmeg
1 egg	2 cups finely chopped apples
1 cup flour	1/2 cup nuts
1 teaspoon soda	

Cream butter, add sugar, then egg. Sift dry ingredients and add. Last add apples and nuts. Bake in 9 inch greased pan 30 minutes at 350 degrees and 20 minutes at 325 degrees. Serve with whipped cream, on top of which put the following sauce.

Sauce:

1/2 cup white sugar	2 tablespoons corn syrup
1/4 cup brown sugar	1/4 teaspoon salt

Mix and add 1 cup boiling water. Cook until thick. Remove from fire and add 2 tablespoons butter and 1 teaspoon vanilla. Serves 9 people.
Mrs. Arthur Klein

APPLESAUCE CAKE

1 cup sugar	1/2 cup shortening
Cream,	
1 large egg	1 1/2 cups applesauce
Add and beat,	
2 cups flour	1/2 teaspoon allspice
2 teaspoons soda	1 teaspoon vanilla
1 teaspoon salt	1 cup raisins
1 teaspoon cinnamon	1/2 cup nut meats

Sift dry ingredients. Add to the above mixture and bake at 350 degrees for 45 minutes. May be served plain, frosted or with whipped cream.
Mrs. Jim Ruthven

APPLESAUCE CAKE

2 1/2 cups applesauce	2 cups raisins (pre-cook)
1 1/2 cups sugar (2 cups if apples are sour)	2 teaspoons cinnamon
1 cup lard	1 teaspoon cloves
3 teaspoons soda dissolved in 1 tablespoon hot water	1 teaspoon nutmeg
3 cups flour	2 eggs
	1/2 cup nuts

Cream shortening and sugar. Add eggs, one at a time. Beat well, then add applesauce. Next add dry ingredients, then soda, raisins and nuts. This makes a large cake (9x13). Bake at 350 degrees for 45 minutes.

Kathryn Grundman

CHOCOLATE CAKE

1 cup white sugar	1 cup sour milk
3/4 cup brown sugar	2 cups cake flour
1/2 cup butter	1 teaspoon soda
2 eggs	1/4 teaspoon salt
1/2 cup cocoa in 1/4 cup boiling water	Vanilla

Cream first three ingredients. Beat in eggs. Add cocoa and water, then sour milk. Fold in flour and soda and salt mixture. Add vanilla. Bake in two 8 inch layers or 9x13 pan.

Mrs. Brooks Klyn

DUTCH TREATS

CHOCOLATE CAKE

- | | |
|------------------------------|----------------------------|
| 1 1/4 cups sugar | 1 1/4 cups water |
| 1 teaspoon salt | 1 teaspoon soda |
| 1 teaspoon vanilla | 1 tablespoon hot water |
| 1/2 cup shortening | 3 egg whites plus cream |
| 2 cups cake flour | of tartar, beaten stiffly, |
| 1/4 teaspoon cream of tartar | then add 1/2 cup sugar |
| 1/2 cup cocoa | |

Cream first four ingredients. Add sifted dry ingredients alternately with water. Add soda which has been dissolved in the hot water. Add stiffly beaten egg whites with a folding method. Bake at 350 degrees for 35 to 40 minutes in 9x13 pan or 25 minutes in layer pans.

Mrs. Andrew Klyn

DEVIL'S FOOD CAKE

Sift into mixing bowl:

- | | |
|------------------------------|------------------------------|
| 1 1/2 cups sifted cake flour | 1 1/4 teaspoons soda |
| 1 1/4 cups sugar | 1/4 teaspoon cream of tartar |
| 1/2 cup cocoa | 1 teaspoon salt |

Add: 2/3 cup shortening
1 cup milk

1 teaspoon vanilla

Beat 200 strokes or 2 minutes on low speed with mixer. Add 2 unbeaten eggs and beat as above. Bake in a 350 degree oven about 45 minutes.

Frosting, QUICK FUDGE

Mix in saucepan:

- | | |
|----------------|--------------------------------|
| 1 cup sugar | 1/2 cup milk |
| 1/4 cup cocoa | 2 tablespoons white corn syrup |
| 1/4 cup butter | 1/8 teaspoon salt |

Bring to a full rolling boil and boil 3 minutes. Remove from heat and cool. Beat in 1 1/2 to 2 cups powdered sugar and 1 teaspoon vanilla.

Mrs. Jim Ruthven

CHOCOLATE LAYER CAKE (Rich and Moist)

- | | |
|----------------------------|--------------------------|
| 1/2 cup shortening | 1 teaspoon burnt sugar |
| 1 cup white sugar | flavoring added to 1/2 |
| 1/2 cup brown sugar | cup hot strong coffee |
| 2 eggs | 1 teaspoon vanilla |
| 2 squares bitter chocolate | 2 cups sifted cake flour |
| melted | 1 teaspoon soda |
| 3/4 cup home soured cream | 1/4 teaspoon salt |

Cream shortening and add sugars, add eggs one at a time, then chocolate, then sour cream, then coffee and flavorings which have been mixed. Lastly add dry ingredients which have been sifted twice together. Bake in 350 degree oven about 30 minutes in two 9 inch greased and floured pans. Frost between layers and covering cake with 2 egg white boiled icing.

Mrs. Harry Grond

MARTHA'S CHOCOLATE SOUR CREAM CAKE

Combine and cook over low heat until thick:

- | | |
|---------------------------------|--------------------------|
| 3 squares unsweetened chocolate | 1 1/2 tablespoons butter |
| 3/4 cup milk | |

Beat: 4 eggs until thick and light in color. Beat into eggs: 2 1/4 cups sugar. Add gradually:

- | | |
|-------------------------------|----------------------|
| 2 1/4 cups plus 2 tablespoons | 1 1/2 teaspoons soda |
| sifted cake flour | 3/4 teaspoon salt |

Add sifted dry ingredients to egg mixture alternately with 1 1/2 cups sour cream. Stir in chocolate mixture and 1 1/2 teaspoons vanilla. Beat 2 minutes at low speed. Bake 350 degrees for 30 to 35 minutes. Bake in two 8x8 square pans.

Mrs. Clarence P. Van Zee

\$100 WALDORF CHOCOLATE CAKE

1/2 cup butter	2 cups flour
2 cups sugar	2 teaspoons baking powder
2 eggs	2 teaspoons vanilla
4 squares chocolate	Pinch of salt
1 1/2 cups sweet milk	1 cup nuts (pecans)

Cream butter and sugar. Add melted chocolate and beaten eggs. Add milk and flour, which has been sifted with baking powder and salt, alternately. Add vanilla and chopped nuts. Bake in 350 degree oven one hour. Makes a loaf cake or 2 square or round 8 inch pans. Cool in pans 10 minutes, then turn out onto rack.

Icing:

1/2 cup butter	2 squares chocolate
1 egg	1 teaspoon vanilla
1 1/2 cups powdered sugar	Pinch of salt
Nuts if desired	

Melt butter and chocolate, add beaten egg, sugar and other ingredients.
Zelda Leu

CHOCOLATE UPSIDE DOWN CAKE

1 cup flour	3/4 cup sugar
1/4 teaspoon salt	2 teaspoons baking powder

Sift above together and add:

1/2 cup milk	1 teaspoon vanilla
1 square bitter chocolate, melted	1/2 cup nuts
with 2 tablespoons butter	

Pour into greased baking dish. Mix together: 1/2 cup white sugar, 1/2 cup brown sugar, 4 tablespoons cocoa, 1 cup water. Pour over above batter and bake one hour at 325 degrees.

Olive Shultz

DOUBLE CHERRY CHOCOLATE CAKE

Blend: One Pillsbury chocolate cake mix

1 box cherry Jello
2 tablespoons salad oil
1/2 cup water

for 1 minute at low speed; beat 2 minutes at medium speed. Add 2 eggs, one at a time, beat one minute after each addition.

Add: a third egg

1/4 cup drained, chopped maraschino cherries
1/2 cup water

Beat one minute. Bake in 2 9-inch round pans, greased and floured on bottoms only. Bake 40 to 45 minutes at 350 degrees.

Mrs. Paul Roorda

CALIFORNIA FRUIT CAKE

1 pound dates	2 large eggs (or 3 small)
1/4 pound cherries (candied)	1/4 cup sugar
1/4 pound pineapple (candied)	3/4 cup flour with salt and
1/2 pound walnuts	1 teaspoon baking powder
1/2 pound Brazil nuts	almond or lemon flavoring

Leave fruits and nuts whole. Mix dry ingredients and sprinkle them over the nuts and fruits. Pour well beaten eggs over this mixture. Mix well. Bake in slow oven (325 degrees) for 1 1/2 hours. Makes a generous loaf.

Leora Quinn Rudolph
(Mrs. J. W. Rudolph)

CHOCOLATE CHERRY CAKE

- | | |
|-----------------------------|-----------------------------|
| 2 cups unsifted flour | 1 cup water or cherry juice |
| 2 teaspoons soda | 1 cup salad dressing |
| 2 heaping tablespoons cocoa | Some maraschino cherries |
| 1 cup sugar | |

Sift dry ingredients together, add salad dressing and water and cherry juice. Bake at 350 degrees about 40 or 50 minutes.

Mrs. Herb Mentink

MALLO-NUT FUDGE CAKE

- | | |
|-----------------------------------|------------------------------|
| 2 ounces chocolate, cut very fine | 1/2 cup vegetable shortening |
| 3/4 cup boiling water | 1/3 cup thick sour milk |
| 1 3/4 cups sifted cake flour | 1 teaspoon vanilla |
| 1 1/2 cups sugar | 2 eggs, unbeaten |
| 3/4 teaspoon salt | 18 marshmallows, cut in half |
| 1/2 teaspoon baking powder | 1/2 cup nuts, cut |
| 3/4 teaspoon soda | |

Put chocolate in mixing bowl. Pour boiling water over chocolate and stir until melted. Cool. Sift flour, sugar, salt, baking powder and soda into chocolate mixture. Drop in shortening. Beat 200 strokes (2 minutes on mixer at low speed). Scrape bowl and spoon. Add sour milk, vanilla, and eggs and beat 200 strokes (2 minutes on mixer at low speed). Bake in two square 8x8x2 inch greased and floured pans in moderate oven (350 degrees) for 30 to 40 minutes. While cake is warm, press marshmallows on one layer turned bottom-side up. Spread with Minute Boil Fudge Frosting, put other layer on top. Add nuts to remaining frosting, spread on top of cake. Decorate each corner with a quartered marshmallow if desired.

MINUTE-BOIL FUDGE FROSTING

Place in saucepan:

- | | |
|--------------------------------|-------------------------|
| 2 ounces chocolate, finely cut | 2 tablespoons butter |
| 1 1/2 cups sugar | 1 tablespoon corn syrup |
| 7 tablespoons milk | 1/4 teaspoon salt |
| 2 tablespoons shortening | |

Bring slowly to a full rolling boil, stirring constantly, and boil briskly one minute. (On a rainy or very humid day, boil mixture 1 1/2 minutes.) Cool to lukewarm. Add 1 teaspoon vanilla and beat until thick enough to spread. If frosting becomes too thick, add a little cream or soften over hot water. Makes enough frosting for tops of two 8-inch layers or top and sides of 8x12x2 inch cake.

Mrs. Armour Boot

DATE-CRACKER TORTE

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|------------------------------|-----------------------------|
| 1 cup flour | 1 1/2 cups sugar |
| 1 tablespoon baking powder | 1 1/2 cups shredded coconut |
| 3/4 teaspoon salt | 1 teaspoon vanilla |
| 2 cups graham cracker crumbs | 1 1/4 cups milk |
| 3/4 cup shortening | 4 beaten egg whites |

Cream sugar and shortening together. Add coconut, vanilla and the sifted dry ingredients alternately with the milk. Add the graham cracker crumbs. Fold in the beaten egg whites. Bake in 9x12 pan at 375 degrees for 30 minutes. To serve, cut in squares, split each square in half, and put whipped cream between layers and on top.

Mrs. Arthur Huyser

FRUIT COCKTAIL DESSERT or MYSTERY CAKE

- | | |
|-------------------------------|-----------------------------|
| 1 cup flour | 1 tablespoon butter |
| 1 cup sugar | 1/2 teaspoon almond extract |
| 1 teaspoon soda | Pinch of salt |
| 1 can fruit cocktail (medium) | |

Sift flour, sugar, salt, and soda. Add fruit cocktail and almond extract. Melt butter in baking pan. Pour in the batter. Sprinkle batter with:

- | | |
|---------------------------|--------------|
| 1/2 - 3/4 cup brown sugar | 1/2 cup nuts |
|---------------------------|--------------|

Bake in moderate oven until cake tests done with toothpick. Serve topped with whipped cream. This recipe serves ten.

Mrs. G.T. Vander Lugt

Mrs. B. D. Dykstra

Mrs. Andrew Ver Ploeg

PIE OR CAKE FILLING

Bring to a boil 1 1/4 cups crushed pineapple (do not drain.) Stir into it 1 package lemon jello and 3/4 cup sugar. Let cool until almost stiff. Whip 1 tall can evaporated milk with 1 tablespoon lemon juice. (The milk must be icy cold. Good idea to also have bowl and beaters cold). Then whip jello mixture and fold into whipped milk. If used for pie, pour it into 9 inch pie shell. It will stand 3 or 4 inches high. If used for cake, split angel cake and put filling between layers. It works easier if it is almost stiff when you spread it between cakes.

Mrs. C. C. Buerkens

FILLING FOR CAKE

- | | |
|--------------|-----------------------|
| 1/2 cup milk | 1 teaspoon flour |
| 5 egg yolks | 1 cup nuts or raisins |
| 1 cup sugar | |

Let milk come to a boil, add yolks into which sugar and flour have been well beaten. Then add nuts or raisins.

Mrs. Geo. Ver Steeg

FILLING FOR CREAM PUFFS OR LAYER CAKE

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|---------------------|-----------------------------|
| 3 egg yolks, beaten | 1 1/2 cups milk |
| 3 tablespoons flour | 1 teaspoon vanilla |
| 1/2 cup sugar | 1 tablespoon butter |
| Dash of salt | 1 teaspoon almond flavoring |

Mix egg yolks, flour, sugar and salt to milk. Cook over low heat until thick. Add butter, vanilla and almond flavoring.

Mrs. Harry G. Kuiper

LEMON FILLING

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|-------------------|------------------------|
| 4 eggs | 2 teaspoons flour |
| 8 teaspoons sugar | Juice of 1 lemon |
| 1/8 teaspoon salt | 1 teaspoon grated rind |

Mix all together and cook in double boiler until thick. Then add 1 teaspoon butter and cool. Spread between layers.

Mrs. Geo. Ver Steeg

SEVEN MINUTE ICING

- | | |
|--------------------------|-------------------------|
| 1 egg white | 2 tablespoons hot water |
| 3/4 cup granulated sugar | |

Place in double boiler and beat for four minutes. Flavor and beat until creamy.

Mrs. Geo. Ver Steeg

DUTCH TREATS

CHOCOLATE FROSTING

1/2 cup milk

1 1/2 cups sugar

2 egg yolks

2 squares melted chocolate

Beat yolks, add sugar, milk and melted chocolate. After it begins to boil, boil seven minutes. Very good.

Katherine Grundman

CHOCOLATE FROSTING

2 1/2 cups sifted powdered sugar

1/8 teaspoon salt

1/3 cup Crisco

2 squares chocolate, melted

1 egg

Beat first four ingredients and add melted chocolate. Beat and add vanilla.

Marcia Snow

CAREMEL FROSTING

1 cup brown sugar

3 tablespoons butter

3 tablespoons cream

Boil for two minutes. Beat and spread on cake. If it gets too thick, add a little cream.

Mrs. Geo. Ver Steeg

OLD-FASHIONED ICING

2 cups sugar

1/2 cup cream (or milk)

1/4 cup butter

Cook to soft ball stage (235 degrees). Add almond or vanilla flavoring (or some peanut butter). Beat until spreading consistency.

LaVelma Vander Linden

CAREMEL FROSTING

One-fourth cup butter, melt and brown. Add 2 cups powdered sugar, 2 tablespoons cream, 1 teaspoon vegetable oil and 1 1/2 teaspoons vanilla. Stir and spread. If too thick, add a little hot water.

Mrs. Wm. Bean

CHOCOLATE ICING DELUXE

Combine 1 large unbeaten egg, 2 cups sifted confectioners' sugar, 1/4 teaspoon salt, 1/3 cup shortening (preferably butter), two 2-ounce squares unsweetened chocolate, melted. Beat until fluffy. Icing for two-layer cake.

Gertrude Wormhoudt

BROWN BUTTER ICING

1/3 cup butter

3 tablespoons cream

3 cups sifted confectioners' sugar

1 1/2 teaspoons vanilla

Heat butter until golden brown. Stir in remaining ingredients until smooth. Set over hot water to keep icing soft.

Mrs. Carl E. Wehde

BROILED FROSTING

3 tablespoons melted butter

2 tablespoons cream

5 tablespoons brown sugar

1/2 cup coconut

Mix the ingredients. Spread on a warm cake. Place under the broiler until the mixture bubbles and browns (about 3 minutes). Sufficient frosting for top of 8-inch square cake.

Mrs. Carl E. Wehde

BROWN SUGAR ICING

2 cups brown sugar

2/3 cup water

Cook to soft stage so that you can pick up syrup dropped into cold water. Add butter and vanilla and cool almost to room temperature. Begin to beat, gradually adding thick cream until of spreading consistency. Cover top and sides of cake.

Anne Boat

BROWN SUGAR FROSTING

One-half cup butter or margarine, 1 cup brown sugar. Mix and bring to boil and boil for two minutes. Immediately add 1/4 cup milk. Cool slightly and add 2 1/2 cups powdered sugar and 1 teaspoon vanilla.

Mrs. C.C. Buerkens

MILK CHOCOLATE ICING

Melt together: 5 tablespoons shortening, 1/2 cup cocoa.

Stir in: 2 2/3 cups sifted confectioners' sugar, 7 tablespoons hot scalded milk, 1 1/3 teaspoons vanilla. Beat until thick enough to spread.

Mrs. Jack Cook

BUTTER FROSTING

1/4 pound butter or oleo

Scant 2/3 cup warm milk

8 tablespoons shortening

1 teaspoon vanilla

1 cup sugar, granulated

Cream butter and shortening. Add sugar gradually and mix until smooth. Add warm milk and continue beating until smooth. Mixer can be used and beat until fluffy, the longer you beat, the fluffier it gets. Add vanilla.

Leonora Ridder

FRUIT FLUFF ICING

Fold drained crushed pineapple, bits of red and green cherries, snips of dates and a few nuts into sweetened whipped cream. Serve on cake squares.

Mrs. Harry Grond

WHIPPED CREAM FROSTING

Soften one teaspoon of plain gelatin in a tablespoon of cold water and place over hot water to dissolve. Begin whipping 2 cups of heavy cream at medium speed.

Slowly blend in the dissolved gelatin, 1 teaspoon cinnamon (if desired) and 1/4 cup confectioners' sugar. Beat until cream thickens. Store in refrigerator until needed.

This makes a nice summer frosting for cakes. Mrs. Lloyd Vander Streek

DATE BARS

3/4 cup brown sugar

1 cup oatmeal

1 cup white sugar

1 1/4 cups flour

1/2 cup butter

1 scant teaspoon soda

3/4 cup nuts

Cream first three ingredients and add the other ingredients. Spread 2/3 of the dough in a buttered pan. Cover with following filling:

1 package dates

1/2 cup water

1/2 cup sugar

Cook and cool slightly. Then put remaining 1/3 of mixture on top. Bake 1/2 hour in moderate oven. Cut while warm.

Mrs. R. M. Martin

DATE BARS

Combine:

3 beaten eggs

1/4 cup melted shortening

1 cup sugar

or salad oil

1 teaspoon vanilla

Beat well. Sift: 1 cup flour, 1 teaspoon baking powder, 1/4 teaspoon salt. Combine with egg mixture. Beat well. Stir in 1 cup chopped dates, 3/4 cup chopped nuts. Pour into 13x9x2 inch greased pan. Bake at 350 degrees for 20 to 25 minutes.

Mrs. Paul Roorda

GRAHAM CRACKER TORTE

1 cup flour

1 1/2 cups sugar

1 tablespoon baking powder

1 1/2 cups shredded coconut

3/4 teaspoon salt

1 teaspoon vanilla

2 cups graham cracker crumbs

1 1/4 cups milk

3/4 cup shortening

4 beaten egg whites

Cream sugar and shortening together. Add coconut, vanilla and the sifted dry ingredients alternately with the milk. Add the graham cracker crumbs. Fold in the beaten egg whites. Bake in 9x12 inch pan at 375 degrees for 30 minutes. To serve, cut in squares, split each square in half, and put whipped cream between layers and on top.

Mrs. Arthur Huyser

BANANA BARS

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|---------------------------|------------------------------|
| 2 cups sifted flour | 1 cup mashed bananas |
| 2 teaspoons baking powder | (about 3 medium bananas) |
| 1/2 teaspoon salt | 1/2 teaspoon lemon extract |
| 1/4 cup shortening | 1/2 teaspoon vanilla extract |
| 1 cup sugar | 1/2 cup chopped nuts |
| 2 eggs | Confectioners' sugar icing |

Sift together flour, baking powder, and salt. Cream together shortening and sugar, add eggs and beat well. Add flour mixture alternately with mashed bananas. Add flavoring extracts and nuts. Mix well. Spread batter in greased pan 8x13 inches. Bake in oven 350 degrees for 30 minutes. While still warm frost with thin confectioners' sugar icing. When cool, cut in bars.

Mrs. Harry Kuiper

BOILED APPLE COOKIES

In a small saucepan combine:

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|-----------------------------------|---------------------|
| 1 cup strong coffee | 1 cup raisins |
| 1 cup sugar | 1 teaspoon cinnamon |
| 1/2 cup shortening | 1 teaspoon cloves |
| 2 apples, peeled and chopped fine | 1 teaspoon allspice |

Boil this combination gently until apples are cooked. Remove from heat. When mixture has cooled to lukewarm add:

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|-----------------|----------------------------|
| 2 cups flour | 1 teaspoon lemon flavoring |
| 1 teaspoon soda | 1 cup black walnuts |
| Dash of salt | |

Stir to mix thoroughly and drop by spoonfuls onto oiled baking sheet. Bake at 350 degrees until done. Frost with powdered sugar icing if desired.

Mrs. Carl E. Wehde

APPLESAUCE BARS

- | | |
|---------------------------------|-------------------------|
| 1 cup sugar | 1 teaspoon cinnamon |
| 1/2 cup butter or margarine | 1/4 teaspoon salt |
| 1 cup applesauce | 1 cup seedless raisins |
| 2 cups sifted all purpose flour | 1 whole egg |
| 1 teaspoon soda | 1/4 cup cut up nutmeats |

Cream sugar and butter, add egg and beat. Add sifted dry ingredients. Stir until smooth. Stir in raisins, nuts and vanilla. Spread batter in greased 15x10 inch jelly roll pan. Brush batter with melted butter and sprinkle with sugar, then cut up 12 maraschino cherries and 1/4 cup nutmeats and sprinkle over for topping.

Mrs. G. A. Hasselman

PINEAPPLE NUT COOKIES

Mix together:

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|---------------------|-----------------------------------|
| 1/2 cup shortening | 1 egg, well beaten |
| 1/2 cup brown sugar | 1/2 cup drained crushed pineapple |
| 1/2 cup white sugar | |

Add to the above mixture after sifting:

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|--------------------------|----------------------|
| 2 cups flour | 1/4 teaspoon salt |
| 1 teaspoon baking powder | 1/2 cup chopped nuts |
| 1/4 teaspoon soda | |

Mix thoroughly and drop by teaspoonfuls on oiled baking sheet. Bake at 375 degrees for 8 to 10 minutes.

Mrs. Cecil Vines

CANDY CAKE

Sift together:

2 cups flour

1/2 teaspoon salt

2 1/2 teaspoons baking powder

Cream 1/2 cup shortening. Add 1 cup sugar, creaming well. Blend in 1 egg and beat for 1 minute. Combine 3/4 cup buttermilk and 1 teaspoon vanilla. Add alternately with dry ingredients to creamed mixture, beginning and ending with dry ingredients. Blend thoroughly after each addition.

Blend in 12 marshmallows cut in eights and 1/2 package chocolate bits. Spread in well-greased, lightly floured 12x8x2 inch pan.

Combine 1/4 cup brown sugar, 2 tablespoons butter and 1/2 cup chopped nuts. Sprinkle over batter in pan. Bake at 350 degrees for 45-50 minutes.

Mrs. Murry L. Grandia

MOLASSES KRINKLES

3/4 cup shortening

2 teaspoons soda

1 cup brown sugar

1/2 teaspoon salt

1 egg

1/4 teaspoon cloves

4 tablespoons molasses

1/2 teaspoon ginger

2 1/4 cups flour

Mix, chill, form into balls size of walnuts. Roll ball in sugar and place on a greased cookie sheet. Bake at 350 degrees 10-12 minutes.

Mrs. George VerSteege

Leona Reuvers McMullin

TOFFEE BARS

1 cup butter

1 egg yolk

1 cup brown sugar

2 cups sifted flour

Cream butter and sugar, add yolk, then flour. Pat into greased 12x15 inch pan, and bake at 350 degrees for 25-30 minutes. Remove from oven, place 6 milk Hershey bars on top. Spread chocolate as soon as it is slightly soft. Sprinkle with crushed nuts; cut in squares at once.

Mrs. B. L. Flikkema

PEANUT TOFFEE BARS

2/3 cup melted butter

1/2 cup light Karo

4 cups quick rolled oats

3 teaspoons vanilla

1 cup brown sugar

1 teaspoon salt

Mix and press into a heavily greased 9 1/2 by 13 1/2 cookie sheet. Bake at 375 degrees 15-20 minutes or until golden brown. Cool. Melt one 6 ounce package chocolate chips and 2/3 cup chunky peanut butter over hot water. Spread over top. Cut in bars.

Mrs. Harry Kuiper

ENGLISH TOFFEE BARS

1 cup butter

2 1/4 cups cake flour

1 cup sugar

1 teaspoon vanilla

1 egg yolk

1 cup chopped pecans

1 teaspoon salt

1 egg white, beaten until frothy

1 teaspoon cinnamon

with 1 tablespoon sugar

Cream shortening and sugar, add egg yolk, add sifted dry ingredients and mix. Add vanilla and 1/2 cup chopped pecans, mix well and press into a greased pan about 10x15 inches. Spread frothy egg white over dough in pan. Sprinkle with remaining 1/2 cup pecans. Press on. Bake in moderate oven 375 degrees for 30 minutes. Do not overbake. Cut while warm. Makes 40 bars.

Mrs. Harry Grond

BROWN-EYED SUSANS

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|---------------------------|-------------------|
| 1 cup Parkay margarine | 2 cups flour |
| 3 tablespoons sugar | 1/2 teaspoon salt |
| 1 teaspoon almond extract | |

Cream the Parkay, add sugar, almond extract, flour and salt. Roll level tablespoons of this mixture into balls. Place on a greased cookie sheet and flatten slightly. Bake in a moderately hot oven 400 degrees, 10 to 12 minutes.

Frosting:

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|-----------------------------|----------------------|
| 1 cup sifted powdered sugar | 1/2 teaspoon vanilla |
| 2 tablespoons cocoa | almond halves |
| 2 tablespoons hot water | |

Combine the sugar and cocoa. Add water and vanilla. Put 1/2 teaspoon of the frosting on each cookie and press down with almond half in the center. Makes about 3 dozen cookies.

Mrs. John C. Hiemstra

CHERRY CHERRY BARS

- | | |
|------------------------------|--------------------|
| 1/2 cup butter | 1 cup sifted flour |
| 2 tablespoons powdered sugar | |

Cream first 2 ingredients, add flour, press into 8x8 greased pan. Bake in 350 degree oven for 10 minutes.

Meanwhile prepare following topping to be spread over and then baked 25 minutes more.

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|----------------------------|-------------------------------------|
| 2 eggs, beaten | 1/8 teaspoon salt |
| 1 cup sugar | 1/2 cup flaked coconut |
| 1/4 cup flour | 1/2 cup chopped maraschino cherries |
| 1/2 teaspoon baking powder | 1/2 cup pecans |

LaVelma Vander Linden

CHERRY WINKS

Bake at 375 degrees 12 to 15 minutes. Makes about 5 dozen cookies. Sift 2 1/4 cups flour, 1/2 teaspoon soda, 1 teaspoon baking powder, 1/2 teaspoon salt. Blend 3/4 cup Crisco and 1 cup sugar, creaming well. Add 2 eggs, 2 tablespoons milk, 1 teaspoon vanilla. Beat well. Blend in the dry ingredients gradually.

Mix thoroughly and add 1 cup pecans, chopped; 1 cup dates, chopped, and 1/3 cup cherries (maraschino). Mix well.

Drop by rounded teaspoonfuls into 2 1/2 cups Kellogg's corn flakes crushed. Toss lightly to coat. Form into balls. Place on greased baking sheet. Top each with 1/4 maraschino cherry.

Mrs. John C. Hiemstra

RUSSIAN TEA CAKES

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|------------------------------|------------------------|
| 1 cup butter | 1/4 teaspoon salt |
| 1/2 cup confectioners' sugar | 1 teaspoon vanilla |
| 2 1/4 cup flour | 3/4 cup chopped pecans |

Form into 1 inch balls. Bake 14 to 17 minutes at 400 degrees. While hot, roll in confectioners' sugar, and again when cool.

Mrs. Fred J. Whalley

LEMON TEA RIBBONS

Sift together 2 1/2 cups flour and 1 teaspoon baking powder. Cream thoroughly 1 cup shortening, one 3-ounce package cream cheese, 1 cup sugar. Add and mix 1 egg, 1 teaspoon grated lemon rind, 1 tablespoon lemon juice. Mix in flour mixture and chill 1/2 hour or longer. Force through ribbon disk of cookie press and bake on ungreased cookie sheet 375 degrees 8 minutes. Make frosting of 1 cup confectioners' sugar and 2 tablespoons lemon juice. Dribble along length of one side of cookie and sprinkle with chopped nuts.

Mrs. Wm. G. Wing

OLD FASHIONED OATMEAL COOKIES

Cream together 1 cup sugar and 1 cup shortening. Add 2 eggs and beat well. Sift together and add 2 cups flour, 1 teaspoon salt, 1 teaspoon baking soda and 1 teaspoon cinnamon.

Stir in 2 cups uncooked rolled oats, 2 cups raisins, 1 cup broken nutmeats, 1 cup coconut.

Stir in 1/2 to 3/4 cup sour milk. Dough must not be too soft. Drop on greased cookie sheet. Bake 350 degrees 15-20 minutes, according to desired crispness.

Mrs. Wm. G. Wing

CANDY ORANGE SLICE COOKIE

1 cup of candied orange slice cut up very fine. Sift 2 cups flour, 1 teaspoon soda, 1 teaspoon baking powder and 1/4 teaspoon salt. Mix with the cut up orange slices. Cream together 1 cup white sugar, 1 cup brown sugar, 1 cup butter or margarine until light and add 2 eggs. Beat well. Add 1 teaspoon orange extract or orange juice. Add 2 cups oatmeal and 1 cup coconut and mix well. Blend in the flour mixture. Bake 375 degrees for 12 to 15 minutes.

Ann Hugen

GUM DROP BARS

2 cups flour
1/4 teaspoon salt
1 teaspoon cinnamon
3 eggs
2 cups brown sugar

1/4 cup evaporated milk or
1/4 cup top milk
1 cup soft gum drops, cut
into small pieces. (Omit
licorices).
1/2 cup chopped nuts

Sift flour, salt and cinnamon together. Beat eggs until light and beat in sugar and milk gradually. Add flour mixture in thirds. Add gum drops and nuts, which have been sprinkled with a little flour (to keep from sticking). Spread in a greased 9x13 pan and bake 325 degrees for 35 minutes. Cut into bars. When cool cover with a simple powdered sugar frosting and place 2 or 3 gum drops on top of each bar. About 40 bars.

Mrs. Paul Roorda

DATE APRICOT BARS

Cook together one #2 1/2 can apricots drained thoroughly, 1 cup chopped dates. 1/2 cup sugar, 2 tablespoons water. Cook 3 minutes. While this cools, mix following.

Three-fourths cup butter and 1 cup brown sugar. Cream together. Then add 2 cups flour, 1 teaspoon soda, 2 cups quick oats. Place 1/2 of this mixture in 9 1/2 by 13 inch pan. Spread filling and cover with remaining dough. Bake at 325 degrees. Cut in bars.

Jane Van Vliet

APRICOT BARS

One-half pound dried apricots. Soak overnight. In morning add 1 cup sugar and cook. Then mash fine. Make a crumb-like mixture of following:

1 1/2 cups flour
1 cup brown sugar
3/4 cup shortening
1 1/2 cups oatmeal
1 teaspoon baking powder
1/4 teaspoon salt

Spread 2/3 of above mixture into a 9x13 pan. Pat down. Cover with apricot mixture. Top with remaining 1/3 crumb mixture. Pat down lightly. Bake 1/2 hour at 325 degrees or until a light brown on top.

Mrs. Paul Roorda

DUTCH TREATS

XXXX SUGAR COOKIES

- | | |
|----------------------------------|----------------------------|
| 1 cup powdered sugar | 1 teaspoon cream of tartar |
| 1 cup butter (do not substitute) | 1/2 teaspoon salt |
| 2 1/4 cups unsifted flour | 1 egg beaten |
| 1 teaspoon soda | 1 teaspoon vanilla |

Mix and drop by teaspoons on baking sheet. Press with fork. Bake at 325 degrees.

Jane Van Vliet

BUTTER COOKIES

Cream together:

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|----------------------|--------------------|
| 1 cup butter | 1 egg |
| 1 cup powdered sugar | 1 teaspoon vanilla |

Sift together:

- | | |
|----------------------|------------------------------|
| 2 cups sifted flour | 1/2 teaspoon cream of tartar |
| 1 teaspoon soda | 1/4 teaspoon salt |
| 1/2 cup chopped nuts | |

Spoon batter on cookie sheet by teaspoon and criss-cross with fork. Bake at 350 degrees for 12 minutes.

Mrs. C. F. Dykstra

OATMEAL COOKIES

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|---------------------|----------------------------|
| 1 cup butter | 1 egg |
| 1/2 cup white sugar | 1 1/2 cups flour |
| 1/2 cup brown sugar | 1 1/2 cups regular oatmeal |
| 1 teaspoon soda | Large cup shredded coconut |
| 1/2 teaspoon salt | 1/2 cup nuts |

Mix. Drop in small amounts on buttered cookie sheet, press with fork, bake in moderate oven till cookies are well toasted.

Jane Van Vliet

OATMEAL DROP COOKIES

- | | |
|---------------------|-------------------------------|
| 3/4 cup brown sugar | 1 egg |
| 1/4 cup white sugar | 1/4 teaspoon soda in small |
| 1/2 cup butter | small amount of boiling water |
| 1 cup flour | 1 teaspoon vanilla |
| 1/2 cup oatmeal | |

Mix and drop by teaspoon on buttered cookie sheet. Bake in moderate oven.

Mrs. Lena Van Hemert

STARLIGHT MINT SURPRISE COOKIES

Sift together 3 cups sifted flour, 1 teaspoon soda, 1/2 teaspoon salt; cream 1 cup butter, (half shortening may be used) add gradually 1 cup sugar, 1/2 cup firmly packed brown sugar, creaming well. Blend in 2 eggs, unbeaten, 2 tablespoons water, 1 teaspoon vanilla. Beat well. Add dry ingredients, mix thoroughly. Cover and refrigerate at least 2 hours. Open 1 package (9 ounce) chocolate mint wafers. Enclose each wafer in about 1 tablespoon of chilled dough. Place on greased cookie sheet about 2 inches apart. Top each with a walnut half. Bake in moderate oven (375 degrees) for 10-12 minutes. Makes about 4 1/2 dozen cookies.

Mrs. Harry Kuiper

TOM THUMB COOKIE BARS

1/2 cup butter
1/2 teaspoon salt

1/2 cup brown sugar
1 cup sifted flour

Combine butter and salt. Add sugar and cream thoroughly. Blend in flour. Press into an 8 by 12 buttered pan. Bake at 325 degrees for 15 minutes.

Topping:

1 cup brown sugar
1 teaspoon vanilla
2 eggs, well beaten
2 tablespoons flour

1/2 teaspoon baking powder
Scant 1/4 teaspoon salt
1 1/2 cups shredded coconut
1 cup nuts

Add vanilla and sugar to beaten eggs. Beat until thick and foamy. Add flour, salt, and baking powder. Then coconut and nuts. Spread over baked mixture and bake 25 minutes at 325 degrees.

Mrs. Joe Shultz

MERINGUE COOKIES

2 egg whites
1/4 teaspoon salt
1/4 teaspoon vanilla
1 cup sifted powdered sugar

2 cups corn flakes
1 cup shredded coconut
1 six ounce package
chocolate chips

Beat egg whites and salt to soft peaks. Gradually add sugar beating until peaks are stiff. Fold in vanilla, corn flakes, chips and coconut. Drop by heaping teaspoons on greased cookie sheet. Top each with a couple of chocolate chips if desired. Bake 300 degrees about 20 minutes or until lightly browned. Cool slightly before removing from pan. Makes about 2 dozen. Recipe may be doubled.

Edith Le Cocq

PRINCESS GEMS

1 cup Crisco
1/2 cup margarine
2 teaspoons ammonium
carbonate

2 cups sugar
2 1/2 cups flour
3 1/2 ounces Angel Flake
coconut

Cream shortening, and sugar. Add part of flour and ammonium carbonate. Then the balance of flour and 1 can coconut. Make into balls the size of walnuts. Bake in 325 degree oven for 20 minutes.

LaVelma Vander Linden

MACAROONS

2 egg whites
1 cup white sugar
2 teaspoons almond flavor

2 cups puffed wheat
1 cup corn flakes
1 cup Angel Flake coconut

Beat egg whites until very stiff, add sugar and flavoring. Combine puffed wheat, corn flakes, and coconut and add gradually. Drop by spoonfuls on slightly greased baking sheet. Bake about 15 minutes in oven 325 degrees.

Mrs. John C. Hiemstra

CHERRY MACAROONS

2/3 cup sweetened condensed
milk
3 cups shredded (finely)
coconut

1/4 cup finely chopped and
well drained candied
cherries
1 teaspoon vanilla

Blend together sweetened condensed milk, coconut, vanilla and cherry bits. Drop by teaspoonfuls, about 1 inch apart, onto well greased baking sheet. Bake in 350 degree oven about 10 minutes, until delicately browned. Remove from pan at once. Makes about 30 cookies.

Maxine Huffman

DUTCH TREATS

CANADIAN MACAROONS

- | | |
|---------------------|--------------------|
| 2 egg whites | 2 cups corn flakes |
| 1/2 cup white sugar | 1/2 cup coconut |
| 1/2 cup brown sugar | 1 teaspoon vanilla |
| 1 tablespoon flour | 1/2 cup nutmeats |

Beat egg whites very stiff, add sugar, flour and other ingredients. Bake at 350 degrees. For best results drop by teaspoons on thin brown paper. When done, moisten back of paper until cookies loosen.

Henrietta Menninga

CHOCOLATE MACAROONS

One-half cup salad oil, 4 squares melted chocolate, add 2 cups sugar, beat in 4 eggs, one at a time, beat well. Add 2 teaspoons vanilla, 2 cups flour, 2 teaspoons baking powder, 1/2 cup nuts. Put in refrigerator overnight. Make balls the size of walnuts, then roll in powdered sugar. Bake on greased cookie sheet. Do not flatten. Bake at 375 degrees for 12 minutes.

Mrs. Harry Kuiper

PECAN BARS

Sift: 1 1/3 cups flour, 1/2 teaspoon baking powder. Cream 1/3 cup butter, 1/3 cup brown sugar. Mix together and add 1/4 cup chopped pecans. Pat into 9x13x2 inch pan. Bake 10 minutes at 350 degrees.

Topping:

- | | |
|---------------------|---------------------|
| 2 eggs | 3 tablespoons flour |
| 3/4 cup dark syrup | 1/2 teaspoon salt |
| 1/4 cup brown sugar | 1 teaspoon vanilla |

Pour over baked mixture. Sprinkle with 3/4 cup chopped pecans. Bake 30 minutes longer.

Mrs. Keith Aldrich

PECAN STICKS

- | | |
|--------------------|--------------------------|
| 1/4 cup butter | 1 cup cake flour |
| 1 cup brown sugar | 1/4 teaspoon salt |
| 1 egg | 1 teaspoon baking powder |
| 1 teaspoon vanilla | 1/2 cup cut pecans |

Blend butter, sugar and egg. Beat well. Add vanilla and dry ingredients which have been sifted together. Mix well and add pecans. Spread in 8x8 inch buttered and waxed paper lined pan. Bake 350 degrees until firm and light brown and bars have pulled away slightly from sides of pan. Let cool for 5 minutes and cut into bars.

Mrs. Fred Bosveld

BUTTER PECANS

- | | |
|-------------------|---------------------------|
| 2 cups butter | 4 cups sifted flour |
| 1 cup brown sugar | 1/2 teaspoon salt |
| 1 cup white sugar | 1 teaspoon almond extract |
| 2 eggs, separated | 1 teaspoon vanilla |

Cream butter and sugars, add the unbeaten egg yolks and blend. Sift flour and salt, then add to first mixture along with flavorings. Roll into balls the size of a marble and place on a lightly greased sheet. Press down lightly with a fork and brush with unbeaten egg whites. Place a pecan in center of cookie. Bake at 325 degrees for 10 to 12 minutes. This recipe requires no leavening.

Mrs. Armour Boot

DUTCH TREATS

COCONUT PECAN SQUARES

Cream 1/2 cup butter and 1 cup brown sugar. Add 1 cup flour and mix well. Press into greased 8x8 inch pan and bake at 350 degrees F. for 20 minutes.

Meanwhile, beat 2 eggs until frothy. Gradually add 1 cup brown sugar and beat until thick. Add 1 cup coarsely chopped pecans and 1/2 cup shredded coconut which has been tossed with 2 tablespoons flour. Add 1 teaspoon vanilla and 1/8 teaspoon salt. Mix well. Spread over baked crust. Bake for 20 minutes more at 350 degrees or until well browned.

Sprinkle with confectioners' sugar when cool and cut into 1 inch squares.

Mrs. Keith G. Van Zee

PECAN SNICKERDOODLES

- | | |
|-----------------------------|---------------------------|
| 1 cup soft shortening | 1 teaspoon soda |
| 1 1/2 cups sugar | 1/4 teaspoon salt |
| 2 eggs | 2 tablespoons sugar |
| 2 1/2 cups sifted flour | 1 tablespoon cinnamon |
| 2 teaspoons cream of tartar | 1/2 pecan for each cookie |

Mix together the shortening and sugar. Add eggs and beat with rotary beater until light and fluffy. Sift together the dry ingredients and add to sugar mixture. Beat only until blended. Chill. Shape into walnut sized balls, then roll in mixture of sugar and cinnamon. Place 2 inches apart on ungreased cookie sheet and in the center of each press in a half pecan. Bake until lightly browned but still soft in 400 degree oven 10 to 12 minutes. Cookies will puff up at first, then flatten out with crinkled tops.

Mrs. Harry Grond

CALIFORNIA NUT COOKIES

- | | |
|----------------------------|-------------------|
| 2 eggs | 1/2 teaspoon salt |
| 1 cup shortening | 3 cups flour |
| 1 1/2 cups sugar | 1 cup milk |
| 1 teaspoon cream of tartar | Nutmeats |
| 1/2 teaspoon soda | |

Cream shortening and sugar, add eggs. Sift dry ingredients and add alternately with milk. Drop by teaspoonfuls on greased cookie sheet.

Mrs. Fred Bosveld

NUT BAR

First Part:

- | | |
|-----------------------|-------------|
| 1/2 cup melted butter | 1 cup flour |
| 1/2 cup brown sugar | |

Mix well and line a pan with same and bake 15 minutes at 375 degrees.

Second Part:

- | | |
|----------------------------|---------------------|
| 1 cup nutmeats | 2 eggs, well beaten |
| 1 cup coconut | 2 tablespoons flour |
| 1/2 teaspoon baking powder | 1/2 teaspoon salt |
| 1 cup brown sugar | |

Mix well and spread over first mixture and bake 15 minutes or until a golden brown. Cool well before cutting.

Mrs. Walter Brummel

DUTCH TREATS

GOLDEN BARS

Mix in large mixing bowl (greased):

4 cups Kix or Cheerios 1 cup coconut
1 cup salted peanuts

Mix in saucepan:

1 cup sugar 1 cup cream (20%)
1/2 cup light corn syrup

Cook over low heat, stirring occasionally to 236 degrees or soft ball stage. Pour over cereal mixture. Turn into buttered 9 inch pan, pat out evenly. Cool. Cut into bars.

Cora Verploegh

FROSTED BARS

1/2 cup white sugar 2 cups unsifted flour
1/2 cup brown sugar 1 teaspoon soda
1/2 cup shortening 1 teaspoon vanilla
2 egg yolks Pinch of salt
1 tablespoon water

Mix ingredients and pat into oblong pan. Sprinkle with chocolate chips.

Frosting:

1 cup brown sugar 2 egg whites, beaten

Make a meringue, adding brown sugar to beaten whites. Spread over unbaked batter and bake 1/2 hour in 325 degree oven.

Mrs. Keith Aldrich

CORN FLAKE MERINGOONS

2 egg whites 1 cup coconut
1/2 cup white sugar 2 cups corn flakes (don't crush)
1/2 cup brown sugar 1 cup chocolate chips
Pinch of salt 1/2 teaspoon vanilla

Beat egg whites until stiff but not dry. Gradually add sugars, beating all the while. Add salt. Fold remaining ingredients into the satiny egg whites and drop by teaspoonfuls onto well-greased cookie sheets. Bake 18 minutes at 350 degrees. Makes 3 dozen cookies, which are more candy than cookie.

Mrs. Lloyd Vander Streek

CINNAMON COFFEE BARS

Cream 1 cup brown sugar (packed), 1/4 cup shortening, 1 beaten egg. Stir in 1/2 cup hot coffee. Sift together 1 1/2 cups bread flour, 1 teaspoon baking powder, 1/4 teaspoon soda, 1/4 teaspoon salt, 1/2 teaspoon cinnamon. Add to creamed mixture, then add 1/2 cup seedless raisins and 1/4 cup nuts. Greased 9x13 inch pan, 350 degrees, 18 to 20 minutes. Cut and frost.

Cora Verploegh

SPICE BARS

1 1/2 cups sugar 1 teaspoon soda, dissolved
1 cup shortening - oleo in raisin juice
2 eggs 1 teaspoon cinnamon
2 cups raisins, cooked 2 1/2 cups flour
1 cup raisin juice Nuts if desired
1/2 teaspoon salt

Cream sugar and shortening. Beat in eggs one at a time. Add raisins. Then sifted dry ingredients and raisin juice alternately. Pour into greased pan the size of jelly roll pan. Frost with powdered sugar icing.

Mrs. Roy Andeweg

DUTCH TREATS

SLICE-O-SPICE COOKIES

Sift:

3 cups flour	1 teaspoon cream of tartar
1 teaspoon soda	1/2 teaspoon salt

Cream:

1/2 cup butter	2 eggs
1/2 cup Crisco	1 teaspoon vanilla
2 cups brown sugar	

One cup quick-cooking rolled oats, lastly. Chill dough one hour. Divide into three parts. Shape in rolls 12 inches long. Wrap in foil and chill overnight. Cut in 1/4 inch slices. Dip in topping to coat both sides.

Topping:

1/2 cup sugar	1/4 teaspoon cinnamon
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Bake on greased cookie sheet 9 to 12 minutes at 350 degrees.

Mrs. Logan Andeweg

GRAHAM CRACKER COOKIES

26 graham cracker squares	1 package chocolate chips
1 teaspoon baking powder	1/2 cup nuts
1/2 teaspoon salt	1/2 teaspoon vanilla
1 can Eagle Brand sweetened condensed milk	

Roll crackers into fine crumbs and mix well with remaining ingredients. Spread in oiled 8x11 inch cake pan and bake 350 degrees for 20 minutes. Cut into squares and while still warm, dust with powdered sugar.

Mrs. Fred Bosveld

FILLED COOKIES

1 cup sugar	1 teaspoon soda (in milk)
1 cup butter	3 1/2 cups flour
1 egg	1 teaspoon vanilla
1/2 cup sour milk	1/2 teaspoon cream of tartar

Cream butter and sugar. Add egg. Sift flour and cream of tartar. Add alternately with sour cream.

Filling:

1 cup raisins or dates	1/2 cup water
1/2 cup sugar	1 teaspoon flour

Cook until thick. Roll dough and cut into circles. Add a spoonful of filling and cover with second ring. Seal.

Mrs. Fred Bosveld

PEPPARKAKOR

1/2 cup light molasses	2 teaspoons cinnamon
1/2 cup brown sugar	1/2 teaspoon cloves
1/2 cup white sugar	2 1/2 cups sifted flour
1/2 cup butter or margarine	1/2 teaspoon soda
1 egg plus 1 yolk	1 teaspoon baking powder
2 tablespoons sour cream	1 teaspoon ginger

Heat molasses to boiling. Add sugar and butter. Stir until dissolves. Remove from heat. Beat egg and yolk; add sour cream and spices. Stir into molasses mixture. Add sifted flour and leavenings. Mix well. Chill dough several hours. When it is firm enough, take one quarter of dough, work in a little extra flour to roll out very thin. Shape with floured cutters and garnish cookies with split almonds. Bake on lightly greased pans at 375 degrees about 8 minutes or until done. Makes 50 to 60 spicy crisp cookies.

Mrs. Harry Grond

DUTCH TREATS

OLGA'S COOKIES

- | | |
|---------------------------|--------------------|
| 2 cups flour | 1 cup brown sugar |
| 2 teaspoons baking powder | 1 egg |
| 1/2 teaspoon salt | 1/2 cup dates |
| 1 cup butter | 1 teaspoon vanilla |

Cream butter and sugar. Add egg and beat. Add vanilla and flour and baking powder. Add cut-up dates. Put all into a pan. Spread on top a mixture of 1 cup brown sugar, 1 beaten egg, 3/4 cup nuts. Bake for 25 minutes. Cut into squares while still warm.

Alice Carlson

SWEDISH COOKIES

- | | |
|-------------------|---------------------|
| 1 cup brown sugar | 1 teaspoon soda |
| 1 cup white sugar | 1 cup nuts |
| 3/4 cup lard | 1/2 teaspoon salt |
| 3/4 cup butter | 2 eggs |
| 4 cups flour | 1 teaspoon cinnamon |

Cream shortening and sugars. Add eggs and beat well. Add soda which has been dissolved in 1 tablespoon hot water. Add flour, cinnamon, salt and nuts. When well mixed, make into rolls and roll in waxed paper. Store in refrigerator until well chilled, then cut in thin slices and bake in 350 degree oven for 10 to 12 minutes.

Mrs. Roy Andeweg

HOLLAND SPICED COOKIES

- | | |
|--------------------|--------------------------|
| 1 cup butter | 1/2 cup sour cream |
| 1 cup Swift'ning | 1/2 teaspoon baking soda |
| 2 cups white sugar | 1 cup nutmeats (walnuts) |

- 4 cups flour
4 teaspoons cinnamon
1/2 teaspoon nutmeg
1/2 teaspoon cloves

Sift together flour, cinnamon, nutmeg and cloves. Cream butter, Swift'ning and sugar, and add 1/2 sifted flour and spices. Mix well. Add sour cream and baking soda and remaining flour mixture. Add chopped nutmeats. Pack dough into lined waxed paper carton and put in refrigerator overnight. Slice and bake on greased cookie sheet in 325 degree oven. Do not let get too brown.

Mrs. Andrew Smith

CRISPY CHOCOLATE CHIPS

- | | |
|-----------------------------|------------------------------|
| 1/2 cup soft butter | 1 1/2 cups sifted flour |
| 1/4 cup granulated sugar | 1/2 teaspoon baking soda |
| 1/2 cup brown sugar, packed | 1/2 teaspoon salt |
| 1 egg | 1 1/2 cups crisp rice cereal |
| 1/2 teaspoon vanilla | 1 cup chocolate chips |

Blend together butter and sugars. Add egg and vanilla. Beat well. Sift together flour, soda and salt. Add to first mixture and mix well. Stir in crisp rice cereal and chocolate chips. Drop from a teaspoon onto greased sheets and bake at 375 degrees about 12 minutes. Makes about 4 dozen cookies.

Mrs. Armour Boot

CHOCOLATE SOUR CREAM COOKIES

- | | |
|-------------------------------|-------------------|
| 1 cup sugar | 1 teaspoon soda |
| 1/4 cup melted butter or oleo | 1/2 teaspoon salt |
| 1 well-beaten egg | 1/4 cup cocoa |
| 2 cups sifted flour | 1 cup sour cream |

Combine sugar, melted shortening and egg. Mix well. Sift dry ingredients together and add alternately with sour cream. Drop dough from teaspoon onto buttered cooky sheet. Bake at 375 degrees about 10 minutes. Ice if desired.

Mrs. Carl E. Wehde

CHOCOLATE BIT DELIGHTS

- | | |
|--|----------------------------|
| 1/4 cup butter or margarine | 1 teaspoon vanilla |
| 1/2 cup light brown sugar minus 1 tablespoon | 1/2 cup flour |
| 1/2 cup white sugar minus 1 tablespoon | 1/4 teaspoon baking powder |
| 1 egg, beaten | 1/8 teaspoon salt |
| | 1/2 cup broken walnuts |
| | 1/2 cup chocolate bits |

Cream butter or oleo and sugars. Add egg and vanilla and blend. Sift flour with salt and baking powder and blend into creamed mixture. Add nuts and mix again. Put batter into greased 8x8 inch shallow pan and spread chocolate bits evenly over batter. Bake at 350 degrees for 15 minutes. Reduce heat to 325 degrees and bake until done, about 30 minutes in all.

Mrs. Carl E. Wehde

CHOCOLATE DROP COOKIES

- | | |
|---------------------|----------------------|
| 2 cups brown sugar | 1 teaspoon soda |
| 1 cup shortening | 1 cup nuts |
| 2 eggs | 3 cups sifted flour |
| 1 cup milk | 1 cup dates cut fine |
| 4 tablespoons cocoa | |

Cream sugar and shortening, add eggs and mix well. Add milk and dry ingredients that have been sifted together. Add dates and nuts. Drop by spoonfuls on greased cookie sheet. Bake at 375 degrees for 12 to 15 minutes. When cool frost with vanilla powdered sugar frosting.

Mrs. Harry Kuiper

CHOCOLATE DROPS

- | | |
|-----------------------|---------------------------|
| 1 cup butter | 1/2 cup light brown sugar |
| 1/2 cup cream | 1/2 teaspoon vanilla |
| 2 cups powdered sugar | 1/2 teaspoon maple flavor |

Combine butter, powdered sugar, brown sugar and flavorings. Add 1/2 cup cream and enough more powdered sugar to make a fairly stiff mass. Take care not to get it too stiff or center will seem dry. Mold into little balls about the size of walnuts and put on a tray. Put in refrigerator about half an hour to stiffen. Melt a bar of unsweetened chocolate, add a few slivers of paraffine to make the coating harden. Use a toothpick to dip the candies. Place a pecan on top.

Mrs. John C. Hiemstra

CHOCOLATE-CARAMEL DROPS

- | | |
|-------------------------------------|--------------------------|
| 1 six ounce package chocolate chips | 1 #2 can Chinese Noodles |
| 1 six ounce package caramel chips | 1 can peanuts |

Melt chips in double boiler. Add noodles and peanuts. Drop on buttered plate. Let set.

Mrs. Joe Shultz

DUTCH TREATS

FUDGE FOUR O'CLOCKS

- | | |
|--------------------|--------------------------|
| 1/4 cup butter | 1 cup cake flour |
| 2 ounces chocolate | 1/2 teaspoon salt |
| 3 eggs | 1 teaspoon baking powder |
| 1 cup sugar | 1 cup toasted nuts |
| 1/2 cup milk | |

Melt chocolate and pour over butter. Mix well together. Beat whole eggs until thick and lemon colored. Add sugar gradually. Combine mixture. Add a little of the flour which has been sifted with the salt and baking powder, then alternate the remaining flour with the milk. Add nuts. Spread in two oiled 8 inch pans. Bake 325 degrees until firm. Cut in bars and frost or roll in powdered sugar.

Mrs. Fred Bosveld

PINEAPPLE BROWNIES

- | | |
|---|---------------------|
| 7/8 cup (1 flat can) crushed pineapple, drained | 1/2 cup shortening |
| | 2 squares chocolate |

Melt these together.

- | | |
|-------------|--------|
| 1 cup sugar | 2 eggs |
|-------------|--------|

Mix together and add to above and to pineapple. Add 1/2 teaspoon vanilla. Sift together 1 cup flour, 1/4 teaspoon soda, 1/2 teaspoon baking powder, 1/4 teaspoon salt. Add to above, then add 1/2 cup chopped nuts. Bake at 350 degrees, 8x8 inch pan for 40 minutes, 9x9 inch pan for 30 minutes.

Alice Carlson

BROWNIES

- | | |
|--------------------|-------------------|
| 1 cup sugar | 1/4 teaspoon salt |
| 1/2 cup flour | 2 eggs |
| 1/3 cup shortening | 1/2 cup nuts |

Beat eggs until light, add sugar slowly, then flour and chocolate mixture. Bake at 325 degrees for 25 minutes.

Wilma Andeweg

CAMPTOWN BROWNIES

- | | |
|-------------------------------------|----------------------------------|
| 2 eggs | 1 teaspoon vanilla |
| 1 cup sugar | 1/2 cup sifted all-purpose flour |
| 1/2 cup butter | 1 cup miniature marshmallows |
| 2 squares unsweetened chocolate | 1/2 cup broken walnut meats |
| 1/2 cup semi-sweet chocolate pieces | |

Beat eggs until thick and lemon colored. Add sugar gradually, continuing to beat. Melt butter, chocolate and semi-sweet chocolate pieces together over hot water. Add with vanilla to egg mixture. Fold in sifted flour. Stir in marshmallows and nuts. Pour into greased 9x9 inch pan. Bake in moderate (350 degree) oven about 30 minutes. Cool slightly, cut into squares. Yield about 12 squares.

Mrs. Wm. Van Dyke

BUTTERSCOTCH BROWNIES

- | | |
|---|-------------------------------------|
| 2/3 cup shortening, may use oleo | 2 teaspoons baking powder |
| 2 1/4 cups or 1 pound brown sugar, packed | 1 teaspoon salt |
| 3 eggs | 1 cup nutmeats, chopped |
| 2 2/3 cups flour | 1 six ounce package chocolate chips |

Melt shortening just to melting point in pan, stir in brown sugar. Cool slightly. Beat in eggs one at a time until mixture is smooth. Sift flour, baking powder and salt. Stir into brown sugar mixture. Add nuts and chocolate chips. Pour into large greased baking pan. Bake 25 minutes at 350 degrees. Cool before cutting.

Mrs. Roy Andeweg

FUDGE SQUARES

- 2 cups sugar
- 3 tablespoons cocoa
- 1/2 cup butter

Cream.

- 4 eggs
- 1 teaspoon salt
- 1/2 cup milk

- 2 cups flour
- 1 cup nutmeats (Black Walnuts preferred)

Mix as in order, beating 2 minutes after eggs are added and 1 minute after flour is added. Spread on cookie sheet (10x15 inches) and bake 20 minutes at 350 degrees.

Frosting:

- 3 cups sugar
- 3 tablespoons Karo
- 3 tablespoons cocoa

- 1 cup milk
- 1/4 teaspoon salt
- 1 teaspoon vanilla

Cook until it forms a soft ball in cold water. Cool. Beat until it becomes dull. Spread on squares. After it becomes set, run a sharp knife through to form squares. This will keep frosting from breaking when you cut squares.

Mrs. J. M. Cook

UNBAKED CHOCOLATE FUDGE COOKIES

- 2 cups sugar
- 1/4 teaspoon salt
- 5 tablespoons cocoa
- 1 cup milk
- 24 marshmallows

- 1 teaspoon vanilla
- 2 tablespoons butter
- 1 cup coconut or chopped nuts
- 2 cups graham cracker crumbs

Mix sugar, salt, cocoa and milk and cook until mixture will form a soft ball in cold water. Remove from heat, add the marshmallows and stir until they are melted. Add vanilla and butter and beat until creamy. Quickly add the coconut and crumbs. Drop from spoon onto a greased cookie sheet.

Mrs. J. M. Cook

THREE LAYER NO-BAKE COOKIES

- 1/2 cup butter
- 1/4 cup sugar
- 1/4 cup cocoa
- 1 teaspoon vanilla
- 1 egg, slightly beaten

- 2 cups finely crushed graham crackers
- 1 cup flaked coconut
- 1/2 cup chopped nuts

Place butter, sugar, cocoa and vanilla in top of double boiler and cook until blended, then add egg and cook 5 minutes longer, stirring constantly. Add crumbs, coconut and nuts and press into buttered 8x10 1/2 inch pan. Cool.

Second Layer:

- 1/2 cup butter
- 3 tablespoons milk

- 2 teaspoons instant vanilla pudding mix
- 2 cups powdered sugar

Cream butter until light and fluffy. Mix milk and pudding mix, add to butter and mix well. Add sugar gradually and beat until smooth. Spread out on first layer and let stand until firm.

Third Layer:

Melt 3/4 cup chocolate chips, 1 tablespoon butter and 3 tablespoons cream in top of double boiler. Spread over second layer. Cut into small bars and store in refrigerator.

Mrs. Harry Kuiper
Mrs. Francis Huyser

DUTCH TREATS

UNBAKED CHOCOLATE COOKIES

2 cups sugar

1/2 cup milk

1/2 cup butter

Bring to boil.

Add:

3 cups quick oats

1 cup coconut

1 cup nuts

4 tablespoons cocoa

1/4 teaspoon salt

1 teaspoon vanilla

Drop on oiled paper by teaspoonfuls.

Mrs. C. Evers

CHOCOLATE DELIGHTS (UNBAKED)

1 pound sweet chocolate

2 one ounce squares

unsweetened chocolate

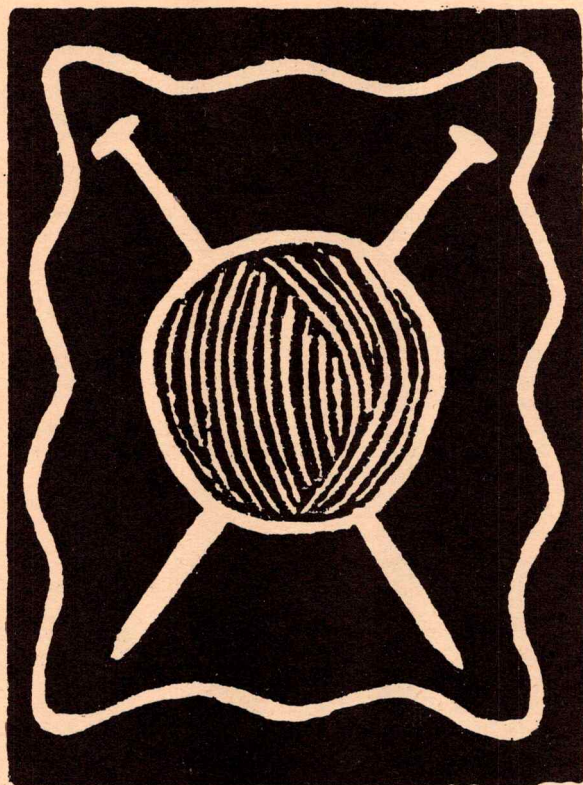
1 cup chopped nuts

5 cups Kellogg's Sugar

Frosted Flakes

Melt chocolates over hot water. Combine other ingredients in large bowl and add chocolate. Stir with care until well mixed and drop by teaspoonfuls onto waxed paper. Chill. Yield: 4 dozen cookies.

Mrs. B. L. Flikkema



Casseroles

CHICKEN DELIGHT CASSEROLE

Serves eight.

1 breast of chicken per person (3 packages of frozen breasts or 1 whole chicken)

3 packages of frozen broccoli spears

Boil chicken with 1 onion and the juice of 1 lemon until tender. Drain and thicken 2 cups of chicken broth with 4 tablespoons butter and 4 tablespoons of flour which have been blended together. To the thickened broth add:

1 can cream of chicken soup	3 tablespoons cooking sherry
1/2 cup half and half cream	1/2 can sliced almonds

Place in layers in a shallow baking dish as follows:

(1) broccoli	(3) chicken
(2) sauce	(4) sauce

Sprinkle Parmesan cheese over the top. Bake 1 hour at 325 degrees. If not completely brown at that time, place under broiler a few minutes.

Mrs. W. C. Ver Ploeg

FIVE CAN CASSEROLE

1 small can chicken	1 small can evaporated milk
1 can mushroom soup	1 can chow mein noodles
1 can chicken and rice soup	

Mix the above ingredients. Place in baking dish, cover with crushed potato chips, and bake 40 minutes at 350 degrees. This recipe serves six. To serve eight, add 1 more can of chicken.

Mrs. Harriet Prins

ESCALLOPED CHICKEN

Old fat hen weighing 5 pounds	1 1/2 tablespoon cornstarch
2 1/2 cups crackers (crushed)	

Cook chicken. Salt. Remove from bones, keeping skin separate. Have 6 cups broth when the chicken is done. Put a layer of chicken in pan, then layer of crackers alternately making four layers. Thicken 3 cups of broth with 1 1/2 tablespoons of cornstarch and pour over chicken. Grind the skin and put over top. Bake 1 1/2 hours at 325 degrees. Thicken remaining broth for gravy.

Mrs. Halbert

SCALLOPED CHICKEN

Stew one 4 to 5 pound fat hen. When tender remove meat from bones. Leave in good-size pieces. Let broth cool and when cool, skim off fat which has risen.

Toast 6 to 8 slices of bread and spread with fat from chicken. Then cut in cubes.

In a buttered casserole place a layer of toast cubes, then a layer of chicken ending with chicken. Season as you place in casserole.

Mix 1 1/2 tablespoons cornstarch in a little water or broth. Stir this into 3 cups of the chicken broth and bring just to a boil. Pour over the chicken.

Grind the skin and place on top along with buttered bread crumbs. Bake 1 hour at 350 degrees.

Mrs. J. M. Cook

CHICKEN RICE CASSEROLE

4 cups liquid (chicken broth and milk necessary to make the 4 cups	2 cups cooked rice
2 cups soft bread crumbs	3 cups chicken, coarsely cut
4 eggs, slightly beaten	1 to 2 tablespoons pimento
	1 to 2 teaspoons salt
	Pepper

Mix together and pour into 9 x 13 inch pan. Bake 1 1/2 hours in moderate oven. Fifteen minutes before serving, cut into squares. Put a tablespoon of mushroom sauce on each square. Return to oven until ready to serve.

Sauce:

3 tablespoons butter	1/2 teaspoon salt
1 1/2 cups mushrooms	1/8 teaspoon pepper
3 tablespoons flour	
1 1/2 cups liquid--using liquid from mushrooms, adding milk to make 1 1/2 cups	

Brown mushrooms in butter, add flour, and stir well. Add the liquid stirring until smooth and thickened. Add salt and pepper. Serves 12.

Mrs. J. A. Kuyper

BAKED CHICKEN SUPREME

1 chicken--cooked and diced	2 eggs
6 to 8 cups soft bread crumbs	1/2 teaspoon baking powder
1 cup celery, diced	1 1/2 to 2 cups milk
1 onion, diced	Salt, pepper and sage to taste
1/3 cup chicken fat or butter	

Placed diced chicken in buttered baking dish. Fry onion in fat. Add bread crumbs, celery, and baking powder. Beat eggs, add milk, and mix all together well as for dressing. Grind chicken skin and add to dressing. Pour dressing over chicken. Top with mushroom soup if desired. Top with buttered toast crumbs. Bake 350 degrees for 1 hour. 12 to 15 servings.

Mrs. Roy Andeweg

CORNERD BEEF DISH

16 ounces noodles boiled in salted water, and drained	1/2 pound Velveeta cheese, (grated)
2 cans mushroom soup	1 or 2 cans cornerd beef
2 cans evaporated milk	1 can pimiento
	1 tablespoon minced onion

Combine all the above ingredients, place in shallow baking dish, top with crumbled potato chips. Bake 1 hour at 350 degrees. Serves 20 to 25.

Mrs. R. S. Grundman

BAKED CHOW MEIN

1/2 pound beef or veal (diced)	2 medium sized onion, chopped fine
1/2 pound lean pork (diced)	1 cup celery

Brown meat and onions in a little butter. Pre-cook diced celery 5 minutes. Combined with meat and add:

3/4 cup uncooked rice	1 small can mushrooms
1 can chicken soup	2 cups water
1 can mushroom soup	1/2 cup soy sauce

Sprinkle with slivered almonds or buttered crumbs. Bake at 325 degrees for 1 1/2 hours.

Mrs. J. M. Cook

DUTCH TREATS

CHOP SUEY

2 pounds pork
Cut in 1/2 inch cubes and brown.

2 pounds veal

6 large onions

2 bunches celery

Cut up and cook together in small amount of water until tender.

Add:

1 can tomato soup mixed with 4 tablespoons flour, and add meat and the following ingredients:

1 or 2 cans bean sprouts

1 tablespoon Chinese bead

1 can Chinese vegetables

molasses

1 can mushrooms

3 tablespoons soy sauce

Put all into a baker and bake 3/4 to 1 hour at 325 to 350 degrees without much stirring.

Beef may be substituted for veal or chicken used entirely. Serve on rice or Chinese noodles. Serves 20 to 25.

Mrs. R. S. Grundman

HAMBURGER AND RICE CASSEROLE

1 cup rice

2 cups boiling water

Add rice to boiling water, cover tightly, and stand aside for 14 minutes. Brown 1 1/2 pounds hamburger and set aside.

Chop 1 cup fresh celery, 1 cup raw onion, and 1 green pepper into rather fine pieces.

Combine the above ingredients with 1 can mushroom soup, and 1 can cream of chicken soup. Place in a shallow baking dish, cover with crushed corn flakes, and bake 40 minutes at 350 degrees.

Mrs. J. E. Shultz

TALLARINE

Chop a medium onion and fry until golden in 2 tablespoons butter. Add 1 pound ground beef and stir until nicely browned. Add 2 cups tomato juice, 1 cup water and 2 cups uncooked noodles. Stir and cook until noodles are tender. Salt to taste. Add a #2 can of whole kernel corn and some ripe olives.

Mrs. Carl Wehde

VEGETABLE HASH

2 pounds ground beef

2 cans tomato soup

1 pound ground pork

2 cups milk

1/2 cup onion,

2 can peas

chopped fine

including liquid

2 heaping cups celery,

6 eggs

cut fine

Salt and pepper

Mix all together. Bake 1 1/2 to 2 hours in slow oven. Gravy - canned mushroom soup. Serves 15 to 25.

Mrs. R. S. Grundman

HOT DISH WITH LINK SAUSAGES

1 large onion

2 tablespoons green pepper

(chopped)

(chopped)

1 pound hamburger

6 link sausages,

cut in bite size

Brown meat with onion and green pepper. Add to meat mixture:

1 can tomatoes

1/2 cup raw rice, washed

1 can kidney beans

1 1/2 teaspoons salt

Bake 1 hour at 350 degrees.

Alice Carson

NOODLE-CHEESE CASSEROLE

- | | |
|--------------------------|-------------------------------|
| 2 cups uncooked noodles | 1 cup milk |
| 2 medium sized onions | 1 can mushroom soup |
| 1 tablespoon butter | 1 teaspoon salt |
| 1 1/2 pounds ground beef | 1/2 cup grated cheddar cheese |
| 1 cup cottage cheese | 2 eggs, beaten |

Cook noodles in boiling salted water until tender, and drain. Saute onions in butter until light yellow. Remove onions from the skillet, and brown the hamburger. Add the onions and cottage cheese to the meat and set aside. Combine salt, milk, and soup. Add to the noodles. Put in layers in a buttered pan, starting with noodle mixture. (3 layers noodles, 2 layers meat). Put the grated cheese evenly over the top. Last of all pour on the beaten eggs. Bake 1 hour at 375 degrees.

Mrs. J. B. Van Hemert

ITALIAN SPAGHETTI

Boil and drain 2 boxes of long spaghetti in salt water. Simmer together for 2 hours:

- | | |
|---------------------------------|--|
| 2 cans tomato paste | 1 teaspoon chili powder |
| 2 cans water or tomato juice | 1 teaspoon horseradish |
| 1 teaspoon Worcestershire sauce | 2 tablespoons mixed spices tied in a bag |

Remove bag of spices after simmering. Brown in skillet in olive or cooking oil:

- | | |
|----------------------------|------------------------------|
| 2 medium chopped onions | 1/2 cup chopped green pepper |
| 2 chopped cloves of garlic | |

Add 1 to 1 1/2 pounds hamburger. Form 1/2 mixture in balls and add the other half to the tomato mixture. Place the spaghetti in a buttered baking dish. Mix the tomato sauce with it. Place the meat balls on the top and bake for 1 hour. Grate Parmesan or Sago cheese over the dish before serving or place hot spaghetti on hot platter and pour over it the tomato and hamburger which has been cooked for 1 hour.

Mrs. W. C. Verploeg

ROUND STEAK CASSEROLE

- | | |
|---------------------|----------------------|
| 1/2 pound hamburger | 1 pound steak, cubed |
| 1/2 pound sausage | |

Brown sausage, brown hamburger, brown the cubed steak. Cook an 8 ounce package of egg noodles in salted water until tender. Drain. Combine:

- | | |
|-----------------------------------|----------------------------|
| 1 can peas (including the liquid) | 3 cups of milk beaten into |
| 1 can pimiento (scant) | 2 cans of mushroom soup |

Add the browned meat and cooked noodles. Salt and pepper to taste, put in a shallow baking pan, cover with crushed potato chips, and bake 1 1/2 hours at 350.

Mrs. J. E. Shultz

SAUSAGE AND RICE

- | | |
|--|---|
| 2 pounds pork sausage | 1 cup blanched almonds |
| 1 large lemon (juice) | 1 package Lipton's chicken noodle soup used dry |
| 1 green pepper (chopped) | 1 onion (chopped) |
| 1 bunch celery (chopped--you may wish to scant this) | 7 cups water |
| 1 1/2 cups raw rice | |

Brown meat, pepper and celery. Keep pouring off the grease. Mix all other ingredients. Bake in a shallow baking dish 40 minutes at 350 degrees. Let set about 15 minutes before serving, and it can be cut in squares. Serves 12 to 14 generously.

Mrs. R. S. Grundman

DUTCH TREATS

HOPPERGOSH

- | | |
|----------------------------|---------------------------|
| 2 pounds fresh ham, ground | 2 small onions |
| 1 quart tomato juice | 1 tablespoon green pepper |
| 3/4 cup rice | Salt and pepper |

Mix and put in casserole. Cook 2 hours in moderate oven. Stir during cooking.

Mrs. J. E. Shultz

LIMA BEAN DISH

- | | |
|---|------------------------------|
| 2 pounds lima beans soaked overnight and cooked | 1 #2 can tomatoes |
| 1/2 cup brown sugar | 1 1/2 pounds pork butt and |
| 2 stalks of celery (cut up) | 1/2 pound salt pork or fresh |
| 2 tablespoons dark molasses | side pork (cut into cubes) |
| | 1 onion chopped |

Bake 2 to 3 hours in slow oven. Serves over 15.

Mrs. R. S. Grundman

SPAGHETTI HOT DISH

- | | |
|---|--------------------------|
| 1/2 pound spaghetti, boiled in salted water | 1 #2 can tomatoes |
| 1/2 pound ground boiled ham | 1 pound fresh mushrooms, |
| 1/2 pound American cheese | browned in butter |
| 1 teaspoon flour | 1 green pepper |
| 3/4 pint cream | Garlic to taste |

Grind garlic and green pepper. Cook with the tomatoes. Add mushrooms, flour, cheese, and ham. Cook for a few minutes, add the spaghetti last of all. Place in baking dish, and last of all pour on the heated cream. Bake in a moderate oven about 1 hour. This is enough for a 13 x 9 inch pan.

Alice Carlson

POTATO CHIP HOT DISH

- | | |
|-----------------------------------|------------------------------|
| 1 4 ounce package of potato chips | 1 10 ounce can mushroom soup |
| 1 7 ounce can tuna | 1 8 ounce can peas |
| | 1/2 cup milk |

Butter casserole, make two layers of potato chips, peas, and tuna--starting and ending with potato chips.

Heat mushroom soup and milk. Pour over the potato chip mixture. Bake 400 degrees for 30 minutes or until brown.

Mrs. J. A. Kuyper

TUNA FISH CASSEROLE

- | | |
|-------------------------------|-----------------------------|
| 2 cups cooked noodles | 4 hard boiled eggs, chopped |
| 1 can tuna fish | 2 cups celery, chopped |
| 3 tablespoons flour | 1 can mushroom soup |
| 5 tablespoons butter | 2 cups milk |
| 1 small can pimiento, chopped | |

Make white sauce and add pimiento. Combine with noodles, tuna, and eggs. Top with buttered bread crumbs. Bake at 375 degrees for 1 hour.

Mrs. Nelle Vander Linden

TUNA FISH CASSEROLE

- | | |
|-----------------------|--------------------------|
| 1 large can of tuna | 3 cups milk |
| 4 slices of bread | 1/4 teaspoon salt |
| 1/2 cup grated cheese | 1/4 teaspoon dry mustard |
| 3 eggs | Dash of cayenne |

Drain oil from tuna. Cut bread in inch cubes. Mix tuna, bread, and cheese in baking dish. Beat eggs, add milk, and seasoning. Pour over tuna mixture. Place dish in shallow pan of water. Bake at 350 degrees for 1 to 1 1/2 hours.

Mrs. W. G. Wing

ASPARAGUS CHEESE ROLLS WITH CREAM FISH

- | | |
|-----------------------|-------------------------------|
| 1 cup sifted flour | 1/3 cup shortening |
| 1/2 teaspoon salt | 3 or 4 tablespoons cold water |
| 1/3 cup grated cheese | 32 asparagus stalks |

Mix like pie dough. Roll out and cut into 8 oblong pieces. Place 4 asparagus stalks in center of each. Fold over ends and seal. Bake in a hot oven 425 degrees, 15 to 20 minutes until pastry is crisp. Serve at once with creamed fish.

- | | |
|--------------------------|-----------------------------|
| 5 1/2 tablespoons butter | 1 tablespoon minced parsley |
| 8 tablespoon flour | 1 tablespoon lemon juice |
| 1/2 teaspoon salt | 2 cups flaked fish (such as |
| 2 teaspoons onion juice | tuna, lobster, shrimp, |
| 3 cups milk | salmon, or crab) |
- Mrs. A. B. Van Houweling

DEILED CRAB MEAT

- | | |
|---------------------------|--------------------------------|
| 2 small onions, chopped | 1 cup cream |
| 2 tablespoons butter | 1 pint crab meat |
| 2 tablespoons flour | 2 chopped hard boiled eggs |
| 1 tablespoon lemon juice | 1 pound fresh sliced mushrooms |
| 1 teaspoon Worcestershire | cooked 30 minutes in |
| sauce | double boiler |
| 1 tablespoon chopped | 1/4 cup melted butter |
| parsley | 1 cup crumbs |

Melt butter, add onions and wilt; add flour and cream. Cook until thick. Add seasoning, crab meat, eggs and mushrooms. Place in greased scallop shells. Cover with buttered crumbs. Bake in moderate oven 350 degrees until brown.

Mrs. David Renaud

BAKED SEAFOOD

- | | |
|------------------------------|---------------------------|
| 1 cup raw rice | 5 tablespoons butter |
| 1 1/2 cups chopped celery | 5 tablespoons flour |
| 1/2 cup chopped onion | 2 1/2 cups milk |
| 1/4 cup chopped green pepper | 1 teaspoon salt |
| 6 tablespoons butter | 1 teaspoon Worcestershire |
| 1 cup mayonnaise | sauce |
| 1 can shrimp | Dash of nutmeg |
| 1 can crab | |

Cook rice in 2 quarts boiling water until tender; drain. Saute celery, onion and pepper until partly cooked. Mix mayonnaise, shrimp, and crab. Make white sauce of butter, flour, milk, salt. Add vegetables. Put rice in buttered casserole 8 x 12 inches. Pour a little vegetable mixture over rice, then shrimp and crab, and rest of creamed vegetables. Buttered crumbs over top. Bake 1 hour at 350 degrees. 10 to 12 servings.

Mrs. A. B. Van Houweling

SALMON LOAF

- | | |
|-----------------------------|---------------------------|
| 2 cups salmon | 1 teaspoon salt |
| 1 cup bread crumbs | 2 eggs |
| (or cracker crumbs) | 1/2 cup milk |
| 1 teaspoon shredded parsley | 1/2 teaspoon white pepper |

Remove skins and bone and break up fish. Then add well beaten eggs, crumbs, milk, seasoning, and mix well. Put into a greased mold and bake or steam one hour at 350 degrees. Serve hot with hollandaise sauce or white sauce. Serves 12.

Mrs. Dave Ver Dught

DUTCH TREATS

CRUNCHY SALMON LOAF

- | | |
|------------------------------|--------------------------|
| 1/4 cup chopped onion | 1 tablespoon lemon juice |
| 1/4 cup chopped green pepper | 2 cups milk |
| 3 tablespoons butter | 2 hard cooked eggs |
| 3 tablespoons flour | 2 1/2 cups corn flakes |
| 1 teaspoon salt | 1 can salmon |
| 1/8 teaspoon pepper | |

Saute onion and pepper in butter. Add flour and milk to make white sauce. Add rest of ingredients. Put buttered crumbs on top. Bake 1 hour at 350 degrees. Serves 6 to 8.

1 can of celery or mushroom soup plus 1 cup milk can be used instead of white sauce.

Mrs. A. B. Van Houweling

ESCALLOPED OYSTERS

- | | |
|-----------------------|------------------|
| 1 1/2 pints oysters | 2 teaspoons salt |
| 3 cups cracker crumbs | 2 cups hot milk |
| 1/4 pound butter | |

Grease dish and cover the bottom with cracker crumbs, then a layer of oysters, alternately, ending with crumbs on the top. Pour on the hot milk, and top with butter, and dust with pepper. Bake 30 minutes at 350 degrees.

Mrs. Bob Kuyper

CHEESE AND NOODLE RING MOLD

- | | |
|----------------------|-----------------------|
| 4 tablespoons flour | 2 cups milk |
| 2 tablespoons butter | 3 cups cooked noodles |
| 1/2 teaspoon salt | 1 cup grated cheese |
| 1/4 teaspoon pepper | |

Make a white sauce of flour, butter, salt, pepper and milk. When it thickens, add the grated cheese. Blend well. Add noodles. Pour into buttered ring mold and bake slowly until firm. Serve with creamed ham, chicken, or eggs in center of mold. Serves 6.

Dorothy N. Cook

SPANISH RICE

- | | |
|-----------------------------|-----------------------|
| 2 cups stewed tomatoes | 2 tablespoons butter |
| 6 tablespoons uncooked rice | 1/2 to 3/4 cup cheese |
| 1 cup boiling water | Salt and pepper |
| 3 tablespoons chopped onion | |

Cook about 10 minutes and then pour in a baking dish. Stir occasionally while baking in moderate oven.

Mrs. P. H. Kuyper

MACARONI LOAF

- | | |
|-------------------------|----------------------------|
| 1 cup macaroni | 1 green pepper, chopped |
| (spaghetti may be used) | 1 tablespoon onion, minced |
| 1/4 cup melted butter | 1 1/2 cups grated cheese |
| 1 cup soft bread crumbs | 3 eggs, beaten |
| 1 1/2 cups milk | Salt, pepper, and paprika |
| 1 pimienta, chopped | |

Combine above ingredients, bake in a loaf pan at 350 degrees for one hour. Serve in squares or slices with mushroom, fish, or chicken sauce.

Mrs. R. S. Grundman

DUTCH TREATS

CHEESE SOUFFLE

3/4 cup milk	1/2 teaspoon salt
1 rounded tablespoon flour	3 eggs, separated
1 tablespoon butter	

Make a white sauce, add 1/2 cup grated cheese, beat until smooth. Let sauce cool, then add beaten egg yolks, beat until smooth again, then fold in the egg whites which have been beaten until they are very shiny and stand up in peaks. Place in buttered casserole and bake 1/2 hour at 325 degrees.

Mrs. Ray Brown

CHEESE SOUFFLE

2 cups milk	Dash of pepper
2 cups cubed bread, dried in oven--not toasted	2 cups grated cheese (1/3 pound)
1 teaspoon salt	1/3 cup chopped green pepper
	4 eggs, separated

Scald milk, add bread, salt and pepper. Add cheese and stir over low burner until cheese is melted. Cool partially, then add beaten egg yolks and cool a little more. Fold in beaten egg whites. Bake in 1 1/2 quart casserole at 350 degrees for 45 to 50 minutes. Makes 6 generous servings.

Mrs. Chester Leu

WOODCHUCK

1/2 cup butter	1 pint milk
3 tablespoons flour	1/2 teaspoons salt

Make a white sauce of the above ingredients. Then add:
 1/2 pound Velveeta cheese 1/2 can tomato soup

Stir sauce until smooth and then add:

1 cup mushrooms	8 hard boiled eggs,
1 chopped green pepper	cut in eighths

Serve on Chinese noodles. 10 generous servings.

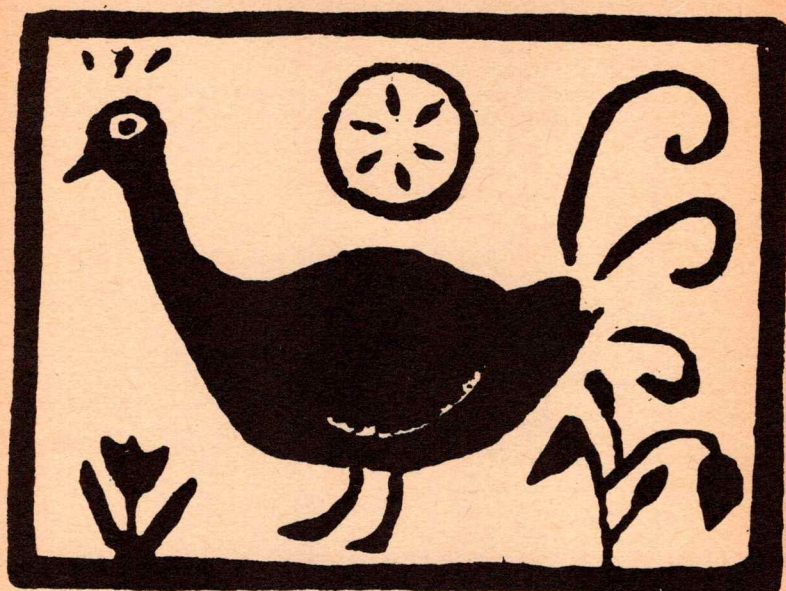
Less butter may be used as this a very rich sauce. Onions and mushrooms may be sauted in the butter before the white sauce is made. If a more hearty dish is desired, tuna, crab, shrimp, chicken, or dried beef may be added just before serving, and allowed to heat through.

Mrs. R. S. Grundman

EGGS A LA GOLDENROD

3 hard boiled eggs	1/2 teaspoon salt
1 tablespoon butter	1/8 teaspoon pepper
1 tablespoon flour	5 slices toast
1 cup milk	Parsley

Make a thin white sauce with butter, flour, milk, and seasonings. Separate yolks from the whites of the eggs. Chop or cut the whites, fine, and add to the sauce. Cut slices of toast lengthwise. Arrange on a platter and pour over the white sauce. Grate the yolks and sprinkle over the top. Garnish with parsley. For interesting variations mushrooms, dried beef, ham or green pepper may be added to the white sauce along with the chopped egg white.



Desserts and Pastries

BAKED APPLE CUPLETS

Combine. . . 1/4 cup sugar and 1/2 teaspoon cinnamon

Prepare. . . 6 baking apples, pared and cored. Roll in cinnamon and sugar.

Place in buttered custard cups. Spoon remaining cinnamon-sugar in center of apples. (Set aside.)

Sift together:

2/3 cup flour

1/4 teaspoon baking powder

2/3 cup sugar

1/8 teaspoon salt

Combine:

1 slightly beaten egg

1 teaspoon vanilla

3 tablespoons melted butter

Add to dry ingredients.

Place. . . 2 tablespoons of butter over each apple

Bake . . . in moderate oven (375 degrees) 40 to 45 minutes or until apples are tender. Serves 6.

Mrs. P. W. Steenhoek

CHERRY DESSERT (PEACHES OR BLUEBERRIES)

1/4 cup soft butter

1/4 teaspoon salt

1/2 cup sugar

1/2 cup milk

1 cup sifted flour

1 teaspoon vanilla

2 teaspoons baking powder

1 number 2 can of cherries

Oven: 375.

Drain cherries from number 2 can. Add 1/4 to 1/2 cup sugar to cherries (judge by fruit juice). Add enough water to juice to make 1 cup. If desired, add 1/4 teaspoon almond extract to juice. If juice is unsweetened add 1 cup sugar. Cream butter and sugar until fluffy. Stir in sifted dry ingredients alternately with milk. Beat until smooth. Pour into loaf pan (10x5x3 inches) or quart casserole. Spoon fruit over batter. Sprinkle with a little more sugar. Pour fruit juice on top. Bake 45 to 50 minutes. Fruit and juice go to bottom during baking and cake-like layer forms on top. Serve with cream.

Mrs. Ralph De Cook

CHRISTMAS PUDDING

1 cup soft bread crumbs

1/2 teaspoon salt

1/2 cup flour

1/2 cup milk

1/2 cup sugar

1/3 cup melted butter

1/2 cup dates, cut up

1/2 teaspoon soda

1/2 cup nuts

1 large tablespoon orange marmalade

1/2 teaspoon cinnamon

Mix ingredients and steam for 2 hours. Serve with hard sauce or with one of the following sauces.

ST. CECILIAN SAUCE

1/2 pint heavy cream

2/3 cup confectioners' sugar

3 egg yolks

1 teaspoon vanilla

Whip cream, add sugar and egg yolks (well beaten) and flavoring. Serves 8.

TOFFY SAUCE

1 cup sugar

2 eggs

3/4 cup butter

2 teaspoons nutmeg (scant)

Cream sugar, butter and nutmeg. Beat 2 egg yolks until light, add to creamed mixture. Fold in beaten egg whites. This should be made in top of double boiler, then heated and served hot over pudding.

Harriet B. Prins

DUTCH TREATS

DANISH APPLE PUDDING

- | | |
|-----------------------------|-----------------------------------|
| 2 cups bread crumbs | 8 medium apples sliced |
| 1 heaping tablespoon butter | 1/2 cup syrup of any canned fruit |
| 1/2 cup sugar | |

Put alternate layers of crumbs and apples in bottom of pan. Then pour 1/2 cup of any canned fruit syrup over all. Bake one hour. Serve with whipped cream or sauce.

Mrs. Ray De Reus

DATE CAKE DESSERT

Pour 1 1/2 cups boiling water over 1 1/2 cups cut up dates. Add 1/4 cup butter, 1 teaspoon soda and 1 beaten egg.

Sift together 1 cup sugar, 1 1/2 cups flour and 1 teaspoon baking powder and then stir into date mixture. Add 1 teaspoon vanilla. Pour batter into oiled 9 x 12 inch cake pan. Bake 30 minutes at 350 degrees. Serve with whipped cream.

Mrs. William Gosselink

DATE NUT MERINGUE

Beat 3 egg whites until stiff with a pinch of salt and 1 teaspoon vanilla. Fold in gently 1 cup sugar, 1 cup crumbs (vanilla wafer or graham cracker) mixed with 3/4 teaspoon baking powder, 1/2 cup nuts, 1/2 cup dates (optional). Bake in buttered 9 x 9 pan at 350 degrees 20 to 30 minutes. Serve with ice cream, topped with the following sauce and a dab of whipped cream.

CARAMEL SAUCE

Mix and cook over low heat for 3 minutes, stirring constantly:

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|-------------------|-----------------------------------|
| 1 cup brown sugar | 3 tablespoons corn syrup |
| 1/4 cup cream | 3 tablespoons butter or margarine |

Do not chill.

Mrs. Jerry Van Wyngarden

Mrs. Andrew Ver Ploeg

DATE-NUT-TAPIOCA PUDDING

- | | |
|----------------------|----------------------|
| 1 cup sugar | 3 cups water |
| 1/4 teaspoon salt | 1 cup dates, cut up |
| 3/4 cup tapioca | 1/2 cup walnut meats |
| 1/2 teaspoon vanilla | |

Mix all together and pour in baking dish. Bake in 325 degrees oven until tapioca is clear (about 1 hour).

Mrs. M. Schippers

DATE PUDDING

- | | |
|-------------------|------------------------------|
| 3 beaten eggs | 1 teaspoon baking powder |
| 2/3 cup sugar | 1 cup chopped dates |
| 1/4 cup flour | 1 cup broken English walnuts |
| 1/4 teaspoon salt | |

Beat eggs and sugar until light. Add sifted dry ingredients. Stir in dates and nuts. Turn into greased 8 inch square pan and bake in pan of hot water in moderate oven (350 degrees) 1 hour. Serve warm and top with whipped cream. Serves 6.

Mrs. P. W. Steenhoek

PEACH SCOTCH BETTY

2 cups sweetened canned peaches or 4 cups fresh peaches sliced and sweetened
 2 tablespoons lemon juice or 1 teaspoon lemon extract
 1/4 teaspoon cinnamon
 1 1/2 teaspoon butter
 Arrange peaches in a buttered baking dish. Sprinkle with lemon juice or extract and dot with butter.

Topping:

1/4 cup melted shortening (butter preferred)	1/4 teaspoon soda
1/3 cup brown sugar	2/3 cup quick uncooked oatmeal
2/3 cup sifted flour	1/2 teaspoon vanilla
1/8 teaspoon salt	

Combine melted shortening with brown sugar. Sift flour, salt and soda. Add oatmeal and sugar mixture, crumbling well. Add vanilla and spread mixture over peaches. Bake 45 to 50 minutes at 350 degrees. If you use fresh peaches cover for the first 30 minutes of baking. Serve warm with pudding sauce or top milk.

Mina Baker

PLUM BUCKLE

Cream 1/3 cup butter, 1/2 cup sour cream well; add 1 well beaten egg, 1/2 teaspoon grated lemon rind, 1 cup flour sifted with 1/2 teaspoon baking powder, a pinch of salt and 1/2 teaspoon vanilla. Pour batter into pan at least 2 inches deep. On top of batter arrange fresh Italian blue plums (pitted). Rub together 1/3 cup flour, 1/3 cup butter, 1/2 cup sugar, 1 teaspoon lemon juice and sprinkle over the plums. Bake in moderate (350 degrees) oven 25 to 30 minutes. Best served warm.

Mrs. A. B. Wormhoudt

RAISIN PUDDING

1/2 cup sweet milk	2 teaspoons baking powder
1 cup flour	1 cup raisins
1 cup sugar	

Mix these ingredients and put in a greased baking dish (approximately 8 x 12 inches).

Topping:

1 cup brown sugar	1/2 tablespoon butter
2 cups hot water	

Mix ingredients and pour over pudding mixture. Do not stir up. Bake in 325 degree oven for 1 hour.

Mrs. M. Schippers

RHUBARB BETTY

5 cups rhubarb, cut in 1/2 inch pieces	1 1/2 teaspoons grated orange rind
1 3/4 cups sugar	Sections from 1 orange, cubed
1 tablespoon flour	4 cups small bread crumbs
1/4 teaspoon salt	1/2 cup melted butter
	1/2 cup flaked coconut

Mix together rhubarb, sugar, flour, salt, 3/4 teaspoon of the orange rind, and fruit. Add half of bread crumbs and half of butter. Mix. Put into greased 8 x 8 x 2 inch baking pan. Combine remaining bread cubes, butter orange rind and coconut. Sprinkle over top of rhubarb. Bake in moderate oven (375 degrees) about 40 minutes or until browned. Serve warm. Makes 6 to 8 servings.

Sarah Mathes

SWEDISH RICE PUDDING

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|-------------------|-----------------------------|
| 1/2 cup rice | 1/2 cup sugar |
| 1 quart milk | 2 tablespoons butter |
| 1/2 teaspoon salt | 1 teaspoon vanilla |
| 4 eggs, separated | 3 tablespoons more of sugar |

Combine rice, milk and salt; cook until rice is tender. Beat egg yolks until light and lemon colored, and add these, the 1/2 cup sugar, butter and vanilla to the rice-milk mixture. Stir vigorously as you add the yolks. Cook slowly until pudding becomes the consistency of custard.

Pour into a buttered casserole and top with meringue made of the four egg whites, stiffly beaten, and the three tablespoons of sugar. Brown in oven. Makes ten servings.

Mrs. Ann Hugen

ANGEL FOOD DESSERT

- 1 angel food cake
- 1 box lemon Jello
- 1 #211 can crushed pineapple (drained)
- 1 cup cream, whipped, sweetened

Dissolve Jello in pineapple juice and enough hot water to make two cups. When partly set whip until light, then fold in whipped cream and crushed pineapple. Break cake in pieces, pour mixture over cake and toss lightly. Chill in large flat pan. Just before serving cut up a few maraschino cherries, drain well and sprinkle over top. Cut in squares for serving. Serves 12.

Mrs. John E. Ter Louw
Mrs. Simon Ter Louw

BLACK MAGIC DESSERT

- | | |
|---------------------------|-------------------------|
| 1 package chocolate chips | 4 egg whites |
| 2 tablespoons water | 1 cup heavy cream |
| 4 egg yolks | 1 tablespoon sugar |
| 1 tablespoon sugar | 1 small angel food cake |

Melt the chocolate chips. Add the water, sugar and beaten egg yolks. Mix until smooth. Cook in double boiler until it coats a spoon. Cool. Fold in the beaten egg whites and the cream which has been whipped and sweetened with the tablespoon of sugar.

Break a small angel food cake into pieces. Put half of the pieces in a buttered pan (size of pan recommended 9 1/2 x 5 1/4 x 2 3/4 inches). Pour half of the chocolate mixture over the cake. Add remainder of cake and cover with the remainder of the chocolate. Chill 24 hours in refrigerator. Serve with whipped cream.

Mrs. I. G. Roorda

STRAWBERRY BAVARIAN

- | | |
|----------------------------|-----------------------------|
| 1 package strawberry Jello | 2 boxes frozen strawberries |
| 1 pint whipping cream | (drained) |
| 1 angel food cake | (Save the juice.) |

To the Jello add one cup of water. When it starts to congeal, whip it. Fold in berries, add whipped cream. Break up cake in pieces. Place a layer of cake in bottom of pan, then a layer of berry mixture, alternating. Serve with the following topping.

Topping:

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|---------------------------|---------------------------|
| 1 cup of strawberry juice | 1 tablespoon butter |
| 1 tablespoon cornstarch | Drop of red food coloring |

Mix ingredients together and cook until thick. Cool and put on top of strawberry Bavarian. Makes 15 servings.

Mrs. Gerrit Vis

ANGEL FOOD CAKE DESSERT

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|-------------------------|-------------------------|
| 1 large angel food cake | 1 package Knox gelatine |
| 1 package strawberries | 1 cup whipped cream |

Break up angel food cake in large baking dish. Dissolve Knox gelatine in 1/2 cup cold water. Heat 1/2 of strawberries and add to Knox gelatine. Add the rest of the strawberries. When cool add to the whipped cream and pour over cake crumbs. Put in refrigerator.

Mrs. Edgar Roorda

BAVARIAN CREAM

1 1/2 envelope plain gelatin - dissolve in 1/2 cup milk and let stand 3 to 5 minutes. Mix together:

- | | |
|-----------------------|--------------------|
| 2 egg yolks | 1 cup milk |
| 1 teaspoon cornstarch | 1 teaspoon vanilla |
| 3/4 cup sugar | 1/2 teaspoon salt |

Cook and then add gelatin while custard is hot. Let set; then fold in stiffly beaten egg whites and 1/2 cup whipped cream. Pour mixture on top of a thin layer of crushed graham crackers in a 9 x 12 inch baking dish and sprinkle a thin layer of crushed graham crackers on top. Chill.

Mrs. Arnold Bogaard

BERRY DESSERT

- | | |
|----------------------------------|-----------------------|
| 1 1/2 cups graham cracker crumbs | 1/2 cup melted butter |
| | 1/2 cup sugar |

Mix and put in an 8 x 12 inch pan. Bake at 350 degrees for 10 minutes. Cool. Drain off juice of 1 can loganberries or boysenberries. Thicken with 2 tablespoons cornstarch. Cool. Add berries, cutting if necessary for easier spreading.

- | | |
|------------------------|----------------------|
| 1/2 pound marshmallows | 1 cup whipping cream |
| 1/2 cup milk | |

Cook marshmallows and milk in double boiler until marshmallows melt. Cool. Whip cream and combine with marshmallow mixture. Pour in layers over graham crackers:

- 1st layer - cream mixture
- 2nd layer - berry mixture
- 3rd layer - cream mixture

Top with graham cracker crumbs. Let stand in refrigerator overnight.

Mina Baker

BLUEBERRY DESSERT

Crumb 18 graham crackers. Add 1/2 cup butter, melted and 1/4 cup sugar. Press into 8 x 8 inch pan.

Beat 2 eggs. Add 1/2 pound Philadelphia cream cheese, room temperature, which has been softened with 1 teaspoon rich milk, 1/2 cup sugar, and 1/2 teaspoon vanilla. Beat together well.

Pour over graham crumb mixture, sprinkle with cinnamon. Bake at 375 degrees for 25 minutes. Cool.

Topping:

Cook until thick: 2 tablespoons cornstarch, 1/2 cup sugar, and 1 cup drained blueberry juice from a medium sized can of blueberries. Take from heat and add 1 tablespoon lemon juice and the blueberries. Cool. Pour over crumb mixture and chill thoroughly, for at least one hour. Serve with whipping cream. Serves 8.

Mrs. Ben Kuyk

BROKEN GLASS DESSERT

1 package each of lime, orange, raspberry gelatin, or as many colors and flavors as desired.

1 1/2 cups hot water for each package gelatin

Chill in shallow pans and when firm cut into 1/2 inch cubes.

Dissolve 2 envelopes Knox gelatine in 1/2 cup water. Add 1 cup hot water and 1 cup pineapple juice. When gelatin is cold and syrupy, fold in 2 cups whipped cream and the cubes of flavored gelatin.

Have ready a spring form pan or angel food pan with loose bottom lined with 3/4 of the following mixture:

2 cups finely crushed graham cracker crumbs	1/4 to 1/2 cup sugar
	1/2 cup melted butter

Press on bottom and sides of pan and chill. Pour into it the gelatin, whipped cream mixture and sprinkle with remaining crumbs. Chill overnight. To remove work a slender sharp knife carefully along sides of pan to separate crumb crust from pan. Lift out and slice with sharp knife. Serves 12.

Mrs. Harry Grond

Mrs. Elsie Int Veld

BUTTERSCOTCH REFRIGERATOR DESSERT

1/4 cup butter or oleo

2 eggs, separated

1/4 cup flour

1/2 teaspoon vanilla

1 cup brown sugar

1 1/2 cups crushed vanilla

1 1/2 cups milk

wafers (1/4 pound)

1/2 cup whipping cream (whipped)

1 cup pecans

Melt butter. Mix flour and brown sugar and blend into butter. Add milk. Cook over medium low flame, stirring constantly until it thickens and boils. Stir some of hot mixture into slightly beaten egg yolks. Return it to pan and cook two minutes longer. Add vanilla. Cool slightly.

Beat egg whites until stiff and fold in cooked mixture.

Sprinkle bottom of 8 x 8 inch pan with 1/2 cup crumbs; cover with 1/2 filling. Top with another 1/2 cup crumbs and 1/2 cup pecans. Add remaining filling, then crumbs and nuts. Chill several hours. Serve with whipped cream.

Mrs. Jerry Van Wyngarden

CHOCOLATE DESSERT

Crust:

24 graham crackers

1/2 cup walnuts

3 tablespoons butter

1/2 cup sugar

Combine, place in 14 x 9 inch pan and bake in 350 degree oven 10 to 15 minutes.

Pudding:

2 cups milk

1/4 teaspoon salt

3 tablespoons cocoa

1 teaspoon vanilla

3 1/2 to 4 tablespoons cornstarch

Cook together until thick.

After above mixture has cooled, 1/2 pint of whipped cream should be folded into it. Put chocolate mixture on crust, spread with a second 1/2 pint of whipped cream. Set 1 1/2 hours before serving.

Mrs. J. E. Shultz

CHOCOLATE MARSHMALLOW CREAM

1/2 cup sugar

2 1/4 cups milk

1 envelope gelatin (1 tablespoon)

1 square chocolate

Blend thoroughly in saucepan, then cook over medium heat stirring constantly just until mixture comes to a boil. Cool in cold water until mixture mounds slightly when dropped from spoon. Stir in:

11 to 16 marshmallows, cut up

1/4 cup ground nuts (if desired)

Fold in:

2 egg whites, stiffly beaten

1 cup whipping cream (stiff)

Chill 4 hours. Serve in sherbet glasses. 8 servings.

Mrs. Andrew Ver Ploeg

FRESH APPLE MOUSSE

3 to 4 medium apples	1/2 pint heavy cream
1/2 cup sugar	1 tablespoon sugar
1/2 cup water	1 teaspoon vanilla
1/2 teaspoon vanilla	1 cup crushed peanut brittle

Cut apples in 1/4 inch slices and cook in sugar-water and 1/2 teaspoon vanilla. Remove from syrup and let cool. Whip cream, adding 1 tablespoon sugar and 1 teaspoon vanilla. Fold in apple slices. In dish or parfait glasses place half apple mixture and sprinkle with crushed peanut brittle. Repeat layers. Chill 4 to 5 hours or overnight. 4 to 6 servings.

Gertrude Wormhoudt

GRAHAM CRACKER ICE BOX CAKE

2 cups graham crackers	1/4 teaspoon salt
rolled	1 cup sugar
1/2 cup nuts	1/2 cup butter
1/2 cup dates	3 egg yolks
1 teaspoon vanilla	3 egg whites

Mix crumbs, nuts, vanilla and salt. Cream butter and sugar; add egg yolks, one at a time and beat for 2 minutes after each yolk has been added. Add cracker mixture and fold in stiffly beaten egg whites. Pour into mold and set in refrigerator (not freezer) for 24 hours. Serve with whipped cream. Twelve servings.

Mrs. W. C. Ver Ploeg
Mrs. Siebolt Hettinga

GRAHAM CRACKER REFRIGERATOR DESSERT

Graham crackers	Small can crushed pineapple
1/2 cup butter (scant)	1 cup nuts
1 cup powdered sugar	1/2 pint whipping cream
2 eggs	

Crush enough graham crackers to form 1/2 inch layer on bottom of pan. Cream butter and add sugar and eggs. Put this on top of graham crackers. Whip cream and add crushed pineapple (undrained) and 1 cup of nuts. Put on top of butter, sugar and egg layer. Then add another layer of graham cracker crumbs on top and chill. Makes 8 servings.

Mrs. Ralph DeCook

MRS. COOLIDGE'S COFFEE SOUFFLE

(Her husband's favorite dessert)

1/2 cup strong coffee	1/3 cup sugar
1 tablespoon gelatin	1/4 teaspoon salt
1/2 cup milk	1/2 teaspoon vanilla
3 eggs, separated	

Mix 1/2 cup strong coffee and 1 tablespoon gelatin. Heat milk in double boiler and add yolks of 3 eggs, lightly beaten, with sugar and salt. Cook until thick, and then add coffee and gelatin plus vanilla. Fold in stiffly beaten whites of 3 eggs. Pour into molds. When cool, place in refrigerator for 3 or 4 hours. When ready to serve, unmold; serve with whipped cream or nuts. Serves 4 or 5.

Mrs. Leona Reuvers McMullin

CHOCOLATE-ALMOND REFRIGERATOR DESSERT

Scald 1/2 cup milk. Add 30 marshmallows and mix until melted. Cool and fold in 1 cup cream, whipped. Add 1 large almond chocolate bar, grated. Add 1 teaspoon vanilla.

Line bottom of pan with graham cracker crumbs, add filling and sprinkle top with crumbs. Chill several hours before serving.

Mrs. Henry Roorda

PINEAPPLE-GELATIN ICE BOX PUDDING

Combine in double boiler and cook over boiling water until spoon inserted comes out clean, 2 egg yolks, 1/2 cup sugar and 3/4 cup milk. Dissolve 1 envelope gelatin in 1/2 cup cold water. Add 1 teaspoon vanilla, 1 cup crushed pineapple and combine with boiled mixture. Chill until it begins to congeal and then fold in 2 beaten egg whites, 1 cup cream, whipped. Crush 15 graham crackers and to this add 4 tablespoons butter and 3 tablespoons brown sugar. Form into bottom crust for pudding, saving some to sprinkle on top. Cover with pudding, sprinkle with remaining crumbs and chill. Cut into 12 squares.

Mrs. Andrew Kuiper

VANILLA WAFER DESSERT

48 vanilla wafers

Shredded coconut

1/2 pint whipping cream

Candied cherries

Place vanilla wafers in stacks of four. Whip the cream until very stiff. (Powdered sugar to taste may be added if desired.) Cover each vanilla wafer with the whipping cream to resemble little cakes. Sprinkle entirely with coconut and top with red or green cherry. Let set a full day or overnight in refrigerator. This makes a very rich dessert for 12. Excellent with hot coffee.

Mrs. J. W. Fish

CHOCOLATE REFRIGERATOR DESSERT

2 cups powdered sugar

1 teaspoon vanilla

1/2 cup butter

3 egg yolks

2 squares chocolate

3 egg whites

Line bottom of 9 x 12 inch pan with vanilla wafers or graham crackers crushed and mixed with 2 tablespoons of melted butter. Press firm. Cream sugar, butter, add melted chocolate, vanilla and beaten egg yolks. Then fold in stiffly beaten egg whites. Chill until firm. Spread 1 quart softened vanilla ice cream over top of chocolate mixture and sprinkle with nuts. Freeze.

Mrs. Harry Kuiper

Mrs. Edgar Roorda

Mrs. Gerrit Vis

COCONUT-PINEAPPLE FREEZE

1 9-ounce can crushed
pineapple

1/2 cup vanilla wafer crumbs

1/2 cup chopped shredded
coconut2 tablespoons melted butter or
margarine

1 cup heavy cream, whipped

8 marshmallows, cut in eighths

Pour pineapple (with syrup) over coconut and marshmallows. Let soak several hours or overnight, until marshmallows are soft. Brown crumbs lightly in butter; spread 1/2 in bottom of refrigerator tray. Fold cream into pineapple mixture. Pour into the tray and top with remaining crumbs. Freeze until firm. Makes 6 to 8 servings.

Mrs. Andrew Smith

FROZEN LEMON PUDDING

Cook in double boiler until thick, stirring constantly:

3 egg yolks

4 tablespoons lemon juice

1/2 cup sugar

Grated rind of one lemon

Cool and add the following:

3 egg whites beaten stiff with 1 tablespoon sugar

1 cup cream, whipped

Crush 1/2 pound vanilla wafers. Put layer of crushed wafers in lightly greased freezing tray. Pour in pudding mixture and sprinkle a few wafer crumbs on top. Freeze. Serves 6.

Mrs. Carl Wehde

FROZEN STRAWBERRY DESSERT

Dissolve by beating in electric mixer:

16 marshmallows in juice from one box frozen strawberries

Fold in:

1 cup crushed frozen berries

1 package Philadelphia

1/2 cup crushed pineapple

cream cheese (mashed)

Combine with:

1/2 cup mayonnaise

1 cup whipped cream

Pour in freezing tray and freeze until firm.

Mrs. Henry Monster

CHOCOLATE ANGEL PIE

4 egg whites

1 teaspoon vanilla

1/2 teaspoon cream of tartar

1 cup granulated sugar

1/8 teaspoon salt

Beat egg whites until foamy, then add cream of tartar, salt and vanilla. Beat until stiff and dry. Add sugar gradually and continue beating, until sugar is dissolved. Spoon mixture in a greased 9 inch pie pan. Bake at 275 degrees for 1 hour. Dry in oven 10 to 15 minutes.

Topping:

16 marshmallows

1 cup whipped cream

1/2 cup milk

1 large Hershey almond bar or 6 small ones

Melt marshmallows in milk. Add Hershey almond bar. Cool and add whipped cream. Pour into crust. Put in refrigerator to set. Serve with whipped cream and nuts.

Mrs. Gary Vogelaar

LEMON ANGEL PIE

Beat until frothy 4 egg whites and a pinch of salt. Then add 1/4 teaspoon cream of tartar. Beat until peaks form. Add gradually 1 cup sugar. Beat until stiff. Put into greased 9 inch pie tin. Bake at 275 degrees for 20 minutes and then at 300 degrees for 40 minutes. Cool.

Filling:

4 egg yolks,

Grated rind of lemon

beaten until creamy

(optional)

4 tablespoons lemon juice

1/3 cup sugar

Beat until very creamy and cook in double boiler, stirring until thick. Cool. Beat 1 cup whipping cream until stiff. Add to cooked filling when cooled. Peel off top crust of pie, fill with lemon filling, and crumble top crust on in pieces. Let cool in refrigerator several hours before serving.

Mrs. A. Lawrence Smith

Mrs. H. K. Smith

Mrs. Carl Wehde

BUTTERSCOTCH PIE

Two-thirds cup butterscotch chips (melted) in 2 cups milk and dash of salt in double boiler. Add:

1/4 cup sugar

2 egg yolks

3 tablespoons flour

Cook until thick. Pour into baked pie shell. Top with meringue.

Mrs. John E. Ter Louw

STRAWBERRY ANGEL PIE

Meringue:

Whites from 4 big eggs	1 cup sugar
1/4 teaspoon salt	1/4 teaspoon cream of tartar

Beat whites and fold in cream of tartar, salt and sugar. Spread into 9 inch pie tin and bake at 250 degrees for 1 hour, or until light brown. Cool.

Filling:

1 pound frozen strawberries	1 cup boiling water
1 package red fruit gelatin	1 cup whipping cream

Dissolve gelatin in boiling water and pour over frozen berries. Let mixture cool until it starts to congeal.

Whip 1 cup of the cream and add 8 tablespoons of the gelatin mixture. Pour remaining gelatin with berries into meringue shell. Top with whipped cream flavored with a bit of the gelatin mixture.

Serve with whipped cream if desired.

Mrs. Ralph De Cook

APPLE PIE

Crust:

1 1/2 cups flour	1/2 (scant) cup cold water
1/2 cup lard or vegetable shortening	1/2 teaspoon salt

Filling:

6 to 8 large apples (sliced)	2 tablespoons (level) tapioca
1 cup sugar	1/4 cup cream

Mix sugar and tapioca and sprinkle over apples. Pour in cream and stir gently only long enough to coat all the apples. Sprinkle with cinnamon if desired. Then turn into pie pan lined with one half of pastry. Cover with remaining pastry and brush with heavy cream. Sprinkle with sugar and bake 10 to 15 minutes in hot oven (400 to 425 degrees), then for another half hour to forty minutes in moderate oven (350 to 375 degrees).

Mrs. Henry Van Roekel

CARAMEL PIE

Melt together in heavy saucepan or skillet 1 scant cup brown sugar and 1 tablespoon butter using low heat. Blend 1 1/2 tablespoons flour and 2 beaten egg yolks with enough milk to make a smooth paste. Next add 1 cup of milk and add to butter and sugar. Stir over low heat until thick. Pour into crust and cover with meringue (using the 2 egg whites) and brown.

Mrs. Bert C. Van Hemert

CHOCOLATE WHIPPED CREAM PIE

1 cup sugar	1 teaspoon vanilla
1/4 cup cocoa	1 cup whipped cream
1/8 teaspoon salt	9 inch pie shell
1 cup milk	or crumb shell
1 envelope gelatin dissolved in 1/4 cup cold water	

Combine sugar, cocoa and salt. Stir in milk and heat to boiling. Remove from heat and add gelatin dissolved in cold water. Chill until it thickens. Add vanilla and fold in whipped cream. Serve with more whipped cream if desired.

Mrs. Andrew Verploegh

CREAM PEACH PIE

7 to 9 fresh medium peaches	1/8 teaspoon salt
1 9-inch unbaked pastry shell	Dash nutmeg
1 cup sugar	1 cup heavy cream
1 tablespoon flour	1/2 teaspoon vanilla

Arrange peeled, sliced peaches in pie shell. Mix dry ingredients, add cream and vanilla, mix and pour over peaches. Bake at 425 degrees for 15 minutes. Reduce heat to 350 degrees and continue baking for 30 minutes, or until filling is set. (Center will still be soft.) Cool and serve.

Mrs. Paul Farver

DUTCH TREATS

DATE PECAN PIE

A 9-inch pie shell unbaked. Place 1 cup cut up dates and 1 cup whole pecans on crust. Beat 3 eggs, add $\frac{3}{4}$ cup sugar mixed with 1 tablespoon of flour, 1 cup white Karo syrup, 1 teaspoon vanilla, and 1 tablespoon melted butter. Pour this in pie crust and let stand until pecans rise to top. Bake 30 to 40 minutes at 375 degrees. Serve with whipped cream.

Mrs. Bert Baron

EGGNOG CHIFFON PIE

For either one 10-inch or two 8-inch prepared pie shells.

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|---------------------------|-------------------------------|
| 1 quart prepared eggnog | 1 cup whipped cream |
| 2 envelopes Knox gelatine | $\frac{1}{4}$ teaspoon nutmeg |
| $\frac{1}{4}$ cup sugar | 4 teaspoons rum flavoring |
| | (If desired) |

Place 2 envelopes of Knox gelatine and $\frac{1}{4}$ cup sugar in top of double boiler and add 1 cup of eggnog. Heat and stir until sugar and gelatine are dissolved. Remove and add balance of eggnog. Chill until it begins to set. Beat with electric beater until stiff. Add 1 cup whipped cream, nutmeg and rum flavoring. Place in baked pie shell.

Mrs. Lena Van Hemert

FRENCH CHOCOLATE PIE

Use graham cracker crust and reserve some of the crumbs for topping if desired.

Filling:

Cream thoroughly with electric beater:

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|----------------|---------------|
| 1/2 cup butter | 3/4 cup sugar |
|----------------|---------------|

Add and continue to beat:

- 1 teaspoon vanilla
- 1 square bitter chocolate, melted and cooled

Add:

- 2 eggs

This is important, add eggs, 1 at a time and using medium speed. Beat 5 minutes after each addition.

Pour in shell and sprinkle with reserved crumbs or chopped nuts. Chill 3 to 4 hours. Serve with whipped cream.

Mrs. Clifford Keizer

PUMPKIN PIE

One large unbaked pie shell.

- | | |
|-----------------------------|-------------------------------|
| 2 cups milk | 2 teaspoons cinnamon |
| 2 or 3 eggs | $\frac{1}{2}$ teaspoon nutmeg |
| 1 heaping tablespoon flour | $\frac{1}{4}$ teaspoon ginger |
| $\frac{1}{8}$ teaspoon salt | 2 cups pumpkin |
| $\frac{3}{4}$ cup sugar | |

Mix ingredients and place in unbaked pie shell. Bake at 400 degrees for 10 minutes and at 350 degrees for about 45 minutes, or until finished.

Mrs. W. T. Van Zante

OLD-FASHIONED CREAM PIE

- | | |
|----------------------------|---------------------|
| 2 cups half and half cream | 3 tablespoons flour |
| $\frac{1}{2}$ cup sugar | Cinnamon |

Mix flour and sugar. Gradually add cream and cook until boiling, stirring constantly. Cool slightly, pour into baked pie shell. Sprinkle lightly with cinnamon. Chill.

Mrs. Arthur Bosch

DUTCH TREATS

PUMPKIN CHIFFON PIE

1 cup sugar	2/3 cup milk
1 1/4 cups pumpkin	3 eggs
1/2 teaspoon cinnamon	Pinch of salt
1/2 teaspoon nutmeg	1 tablespoon gelatin in
1/2 teaspoon ginger	1/4 cup cold water

Mix and cook in double boiler 1/2 cup sugar, pumpkin, nutmeg, ginger, cinnamon, milk, egg yolks, and salt. Add gelatin softened in cold water. Cook until it starts to set. Add egg whites, beaten stiff with 1/2 cup sugar. Pour into baked pie crust. Serve with whipped cream if desired.

NOTE: 1 cup pumpkin may be used, in which case only 1/2 cup milk.
Mrs. Grace Vander Linden
Mrs. C. S. Van Hemert

PUM-CONUT PIE

Pie shell:

1 cup sifted flour	1/2 teaspoon salt
1 teaspoon cinnamon	1/3 cup shortening
1 1/2 teaspoons sugar	3 tablespoons boiling water

Sift flour with cinnamon, sugar and salt into mixing bowl. Combine shortening with water, blending well. Add to dry ingredients all at once. Stir quickly until holds together and cleans bowl. Form into a ball and roll into a circle 1 1/2 inches larger than an inverted 9-inch pie pan. Fit loosely into pan and flute edges.

Filling:

2 slightly beaten eggs	1/4 teaspoon ginger
2/3 cup sugar	1 teaspoon vanilla
3/4 cup shredded or flaked coconut	1 1/2 cups pumpkin
3/4 teaspoon salt	1 1/4 cups hot milk
1/4 teaspoon mace	1 tablespoon butter

Combine eggs, sugar, 1/2 cup coconut, salt, spices and vanilla. Blend in pumpkin, mix well. Combine milk and butter and gradually add to pumpkin mixture. Pour into pastry shell. Bake in hot oven (425 degrees) 10 minutes and then at 350 degrees for 15 minutes. Sprinkle with remaining coconut and bake 10 to 15 minutes longer, or until a knife inserted in center of pie comes out clean.

Mrs. Marlene Beck

RHUBARB PIE

3 cups diced rhubarb

Cover with boiling water for five minutes and drain. Mix:

1 beaten egg	3 tablespoons water
1 1/2 cups sugar (or 1 1/4)	Sprinkle of nutmeg
1 tablespoon flour	

Stir into rhubarb, pour into unbaked crust, dot with butter (size of walnut) and cover with top crust. Bake in 375 degree oven 45 to 50 minutes.

Edna Van Roekel

STRAWBERRY PARFAIT PIE

1 box strawberry Jello	1 box strawberries (12 ounces)
1 1/4 cups hot water	1 baked pie shell
1 pint vanilla ice cream	

Dissolve Jello in hot water in a 2 quart saucepan. Add ice cream by spoonfuls stirring until melted. Chill until thickend but not set (15 to 25 minutes). Fold in berries. Pour in baked pie shell. Chill until firm.

Mrs. Bert C. Van Hemert

 SCRUMPTIOUS VELVET CHIFFON BURNT SUGAR PIE

- | | |
|--------------------------|-------------------------|
| 1 cup milk | 1/4 teaspoon salt |
| 1 envelope plain gelatin | 1 teaspoon vanilla |
| 3/4 cup sugar | 4 teaspoons burnt sugar |
| 4 eggs separated | flavoring |

Put milk in top of double boiler and add gelatin and let dissolve thoroughly before heating. Beat the yolks and add 1/4 cup of sugar and salt to them. Add this mixture to the milk mixture and cook over hot water, stirring constantly until the mixture coats a spoon, or to a thin custard stage. Add flavorings and chill until it begins to thicken. Beat whites until foamy; gradually add remaining sugar and beat until stiff but not dry. Fold this meringue into gelatin mixture and pile lightly into baked 9-inch pastry shell or graham cracker crust. Best if ripened a few hours or overnight.

Mrs. Ray De Reus

SOUR CREAM PIE

- | | |
|----------------------------|---------------------|
| 1 cup sugar | 1 teaspoon cinnamon |
| 1 heaping tablespoon flour | 1 teaspoon nutmeg |
| 1 cup sour cream | 2 eggs |
| 1 cup seedless raisins | |

Cook raisins in small amount of water for a few minutes. Combine sugar, flour, cinnamon, 1/4 teaspoon salt and nutmeg. Add sour cream and cook until thick. Add beaten egg yolks and cook again. Then add raisins and the liquid on them if it does not exceed 1/4 cup. Put into baked shell and top with the following meringue:

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|---------------------|------------------------------|
| 2 egg whites | 1/4 teaspoon cream of tartar |
| 2 tablespoons water | 6 tablespoons sugar |

Bake at 400 degrees for 8 to 10 minutes.

Mrs. J. M. Cook

NEVER FAIL PIE CRUST

- | | |
|---------------------|---------------------|
| 1 heaping cup lard | 5 tablespoons water |
| 3 cups sifted flour | 1 teaspoon salt |
| 1 egg | 1 teaspoon vinegar |

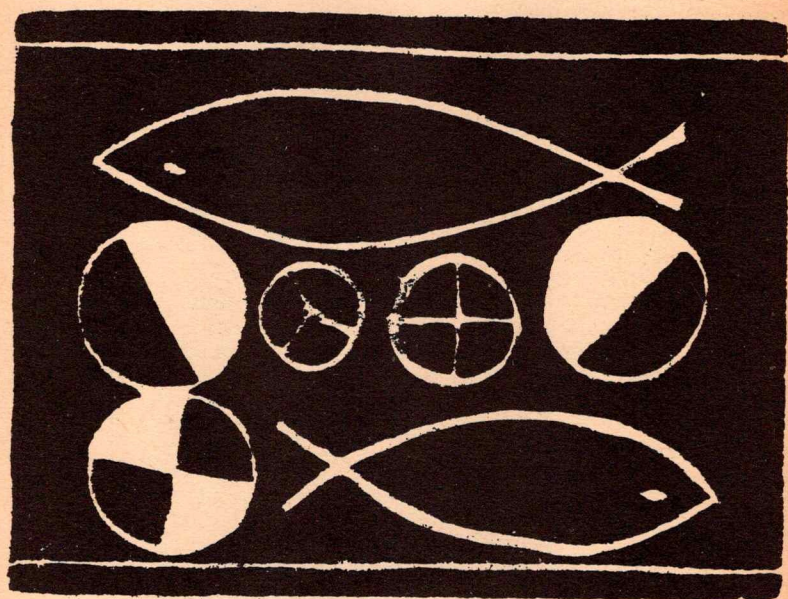
Cut lard into flour. Beat egg in small bowl. Add water, vinegar and salt. Mix this mixture in flour and lard mixture. This makes two 2-crust pies or four single-crust pies.

Mrs. Lena Van Hemert

MERINGUE SHELL

Beat 2 egg whites until foamy. Add 1/8 teaspoon salt and 1/8 teaspoon cream of tartar. Beat in 1/2 cup sugar gradually, until mixture stands in stiff peaks. Fold in 1/3 cup nuts and 1/2 teaspoon vanilla. Pour into greased nine inch pie plate. Bake at 350 degrees for 35 to 40 minutes. When cool fill with favorite filling or ice cream.

Edna Van Roekel



Meats

DUTCH TREATS

SWISS STEAK ROYAL

- | | |
|-----------------------------------|------------------------------|
| 3 pounds round steak cut 2" thick | 1 cup water |
| 3/4 cup flour | 1 cup chili sauce or thickly |
| 1 teaspoon dry mustard | cooked tomatoes |
| 1 1/2 teaspoons salt | 1 grated clove of garlic |
| 1/4 teaspoon pepper | 2 cups onion slices |

Mix flour, mustard, salt and pepper and pound into the steak. Brown sliced onions-remove onions. Brown steak and place onions on top. Add chili sauce or tomatoes, grated garlic, and water. Cover and bake 350 degrees F. 2 1/2 or 3 hours. Serve with border of mashed potatoes.

Mrs. D. C. Renaud

SAUERBRATEN

- | | |
|---------------------------------|-----------------------|
| 4 pounds beef rump or pot roast | 6 whole cloves |
| 2 cups vinegar | 6 whole black peppers |
| 2 cups water | 3 bay leaves |
| 2 onions, sliced | 2 tablespoons salt |
| 1 lemon, sliced | 2 tablespoons sugar |

Place meat in a deep bowl. Combine the other ingredients and pour over the meat. Cover and place in refrigerator for 3 or 4 days, turning once each day. About 3 hours before serving, drain meat, brown in 2 tablespoons fat in a heavy kettle or roaster. Add 1 cup of the vinegar mixture. Cover and cook slowly or bake at 350 degrees F. for 3 hours, or until it forks tender. Add more liquid, to keep 1/2 inch in the kettle. Remove meat, strain liquid and remaining vinegar mixture. Thicken with flour to make gravy. A few raisins can be added to the gravy while cooking. Serve gravy over sliced meat.

Mrs. Arthur Bosch

BARBECUED SPARERIBS

3 pounds ribs, cut in servings, salted and peppered.
Place in baker and pour this mixture over:

- | | |
|------------------------------|-------------------------|
| 2 tablespoons of vinegar | 1 teaspoon chili powder |
| 2 tablespoons Worcestershire | 3/4 cup catsup |
| sauce | 3/4 cup water |
| 1 tablespoon salt | 2 or 3 sliced small |
| 1/2 teaspoon red pepper | onions |
| 1/2 teaspoon black pepper | |

Bake in moderate oven at least 2 hours, basting often.

Mrs. Katherine Grundman

COUNTRY BOILED DINNER

- | | |
|----------------------------|--------------------|
| 1 1/2 pounds country style | 2 bunches carrots |
| backbones | 8 onions |
| Water to cover meat | 8 potatoes |
| 1 teaspoon salt | Small head cabbage |
| 1/2 teaspoon pepper | |

Cover meat with water and allow to simmer until nearly down (about 1 1/2 hours). Add seasonings, carrots and onions whole. Cook 15 minutes and add whole potatoes. Cook 20 minutes and add quartered cabbage. Cook until cabbage is done.

Mrs. D. C. Renaud

DUTCH TREATS

MEAT BALLS

- | | |
|--------------------------|-------------------|
| 1 1/2 pounds ground beef | 3 eggs |
| 1 pound ground pork | Salt and pepper |
| 4 or 5 slices dry bread | 1 can tomato soup |

Soak dry bread in cold water until soft, then squeeze out all water. Beat 3 eggs separately, add yolks to meat and add 1/2 can tomato soup and mix. Then fold in beaten egg whites. Shape in balls, roll in flour, and brown in grease. Place in roaster and add other 1/2 can soup (with a little water added), pouring over meat balls. Cover and bake in moderate oven for 1 hour.

Mrs. C. F. Dykstra

POTATO MEAT BALLS

- | | |
|--|---------------------|
| 1 pound ground round beef or hamburger | 2 eggs |
| 2 medium-sized potatoes, grated | Salt and pepper |
| 1/2 onion, grated | 1 can mushroom soup |

Mix meat, potatoes, onion, eggs, salt and pepper and shape into meat balls. Brown meat balls and put in casserole. Pour over 1 can mushroom soup. Bake about 3/4 hour at 350 degrees F.

Mrs. Katherine Grundman

NORWEGIAN MEAT BALLS

- | | |
|--------------------------|--------------------------------------|
| 1 pound pork | 1 teaspoon salt |
| 1 1/2 pounds round steak | 1/4 teaspoon each, nutmeg and pepper |
| 1/2 cup finely cut onion | 1/2 cup cream |
| 1 egg | |
| 1 tablespoon cornstarch | |

Grind meat together and mix with rest of ingredients. An electric beater makes it fluffy. Shape into balls the size of blue plums. Brown carefully in butter or chicken fat. Remove from skillet and stir 4 tablespoons of flour in drippings. Add 3 cups thin cream. Pour this over balls in covered dish. Bake in covered dish for 1 1/2 hours at 350 degrees F. Serves 12.

Mrs. Katherine Grundman

UPSIDE-DOWN HAM LOAF

- | | |
|---------------------------|------------------------|
| 1 1/3 cups brown sugar | 1 cup dry bread crumbs |
| 1 cup drained pineapple | 1/4 teaspoon pepper |
| 1 pound ground smoked ham | 2 beaten eggs |
| 1 pound ground pork | 1 cup milk |

Sprinkle sugar over bottom of loaf pan (5 1/2 by 10 1/2 inches). Cover with pineapple. Combine remaining ingredients and mix well. Pack into pan on top of brown sugar and pineapple. Bake 1 1/2 hours at 375 degrees F. Top with maraschino cherry flowers. Serve with hot buttered green beans. Garnish with celery leaves. This recipe serves eight.

Mrs. John Beardslee

HAM LOAF

- | | |
|--------------------------------|--------------------|
| 1 1/2 pounds ground smoked ham | 1 cup tomato juice |
| 1 pound ground lean pork | 1 cup milk |
| 1 cup cracker crumbs | 2 eggs |
| | Pepper to taste |

Combine all ingredients but tomato juice. Mix well and form into loaf. Pour tomato juice over top and bake at 350 degrees F. for 1 1/2 hours.

Mrs. Carl Wehde
Miss Alice Carlson

HAM WITH CURRIED RICE

- | | |
|----------------------------------|-----------------------------|
| 2 cups cooked rice (Minute Rice) | 1/2 teaspoon salt |
| 1/2 onion, cut fine | 1/2 teaspoon curry powder |
| 1 tablespoon melted butter | 4 slices of pre-cooked ham, |
| or margerine | 1/3 inch thick |

Combine all above ingredients except ham. Make mounds of rice mixture and place on slices of ham. Cover rice mounds with curry sauce. Bake at 375 degrees F. for 30-35 minutes.

Curry Sauce:

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|---------------------------|-------------------------|
| 2 tablespoons butter | 1 tablespoon cornstarch |
| 1/4 teaspoon curry powder | 1 cup milk |
| 1/4 teaspoon salt | |

Melt butter. Add seasonings and cornstarch. Blend well. Add milk and cook until thickened. When serving garnish with paprika or sprig of parsley. Serves 4.

Mina Baker

BAKED HAM SLICE WITH RAISIN SAUCE

Center cut of ham 1 inch thick.

Sauce: 1 cup seedless raisins, finely chopped

1 1/2 cups cold water

1/2 cup sugar

1 1/2 tablespoons lemon juice

Place ham in pan or dish. Add raisins to water and simmer in saucepan until soft. Add sugar, cook 15 minutes. Add lemon juice. Pour over ham and bake 1 1/2 hours at 375 degrees F.

Mrs. D. C. Renaud

PORK CHOP OVEN DINNER

- | | |
|--------------------------|----------------------------|
| 1 clove garlic | 1 1/4 cups hot water |
| 4 pork chops | 2 tablespoons lemon juice |
| 2 tablespoons sugar | 1/4 cup orange juice |
| 2 tablespoons cornstarch | 1 ten ounce package frozen |
| 1 cup whole potatoes | beans or peas |

1. Brown the garlic in hot fat; remove. Brown the chops. Season; set aside.
2. Mix sugar and cornstarch in a saucepan. Stir in hot water. Cook. Add orange and lemon juice. Mix.
3. Put sliced orange on top of each chop. Place in baking pan. Cover and bake at 350 degrees for one hour. Add the frozen vegetables during the last half hour. Baste occasionally. Uncover during the last ten minutes of cooking.

Maryanna Hamer

PORK CHOPS

- | | |
|-----------------------------|-----------------------|
| 4 pork chops, 1 inch thick | 4 green pepper rings |
| 1 1/2 teaspoons salt | 8 prunes stuffed with |
| 1/4 teaspoon pepper | blanched almonds |
| 4 tablespoons uncooked rice | 1 teaspoon marjoram |
| 4 slices onion | 1/4 teaspoon thyme |
| 4 slices tomato | 3/4 cup bouillon |

1. Brown meat. Season with pepper and salt.
2. Place 1 tablespoon washed rice, 1 slice onion, 1 slice tomato and pepper on each chop in order listed. Place stuffed prunes around chops.
3. Blend marjoram and thyme. Sprinkle over chops. Pour in bouillon.
4. Cover. Either cook over low heat or bake in slow oven one hour.

Mrs. D. C. Renaud

BARBECUED FRANKS WITH RICE

- | | |
|------------------------------------|---|
| 1/3 cup chopped onion | 2 teaspoons prepared mustard |
| 1/3 cup chopped celery | 2 teaspoons vinegar |
| 1/2 clove garlic, minced | Few drops Tabasco sauce |
| 3 tablespoons fat | 1 pound frankfurters cut in thirds |
| 1 can condensed tomato soup | 1 five ounce package quick cooking rice, cooked |
| 2 tablespoons brown sugar | |
| 2 tablespoons Worcestershire sauce | |

Cook onion, celery and garlic in hot fat until golden. Add soup, brown sugar, Worcestershire sauce, mustard, vinegar and Tabasco sauce. Simmer a few minutes. Add frankfurter pieces; cover and simmer 20 minutes. Arrange hot, cooked rice in ring around edge of serving dish. Fill with frankfurter mixture. Garnish edge of platter with parsley. This recipe makes 4 generous servings.

Mrs. John Beardslee

HAWAIIAN PORK

- | | |
|---|--------------------------|
| 2 pounds of pork shoulder cut in 1 inch squares | 3 green peppers |
| 2 eggs | 1 cup pineapple chunks |
| 2 tablespoons flour | 5 tablespoons cornstarch |
| 1 teaspoon salt | 5 tablespoons soy sauce |
| 1/4 teaspoon pepper | 1/2 cup sugar |
| 6 tablespoons lard | 1/2 cup vinegar |
| | 1 cup pineapple juice |

Beat together eggs, flour, salt and pepper. Thoroughly coat meat cubes. Brown meat in lard. Cover and cook slowly 30 minutes. Pour off drippings. Cut peppers in 1 inch squares and boil 10 minutes in water to cover. Drain. Add peppers and pineapple to meat. Cover and simmer 10 minutes. Mix cornstarch, soy sauce, sugar, vinegar and pineapple juice and cook until clear (about 2 minutes). Pour over meat mixture and simmer 5 minutes.

Sonja Overman

SAUSAGE JUMBLES

- | | |
|---------------------------------|-----------------|
| 1 1/2 pounds fresh pork sausage | 3 tomatoes |
| 2 large onions | 12 slices bacon |

Form the sausage into patties 1 inch thick. Brown and place thin slice of onion and a slice of tomato on each patty. Cross 2 strips of bacon and wrap around each prepared patty, fastening with toothpick. Bake uncovered at 350 degrees F. 1 hour.

Mrs. D. C. Renaud

HUNGARIAN GOULASH

- | | |
|----------------------|---------------------|
| 2 pounds pork chunks | 1 teaspoon salt |
| 3 onions | 1 quart sauerkraut |
| 1 teaspoon paprika | 1/2 pint sour cream |

Cut up onion and fry in fat. Add pork chunks. Cover with boiling water. Add paprika and salt and simmer 2 1/2 hours. At the same time in separate kettle cook kraut, covered with water. Drain kraut and add to meat mixture and cook 20 minutes. Just before serving add cream.

Mrs. H. C. Cox

PRESSED CHICKEN

1 stewing chicken boiled in a small amount of water and salt (remove most of fat).

Bone chicken, separate light and dark meat, chop and season with salt and pepper.

Fill a glass pan or mold with layers of dark and light meat.

Add strained liquid chicken was boiled in.

Mrs. Katherine Grundman

OVEN-BAKED PANCAKES WITH SAUSAGE

- | | |
|------------------------------------|---------------------------|
| 2 packages brown 'n serve sausages | 1 3/4 cups sifted flour |
| 3 eggs | 4 teaspoons baking powder |
| 3 tablespoons melted shortening | 1 1/2 tablespoons sugar |
| 1 1/2 cups milk | 1 teaspoon salt |

Beat the eggs until light and fluffy. Add milk and shortening. Beat well. Sift together the flour, baking powder, sugar and salt. Add these dry ingredients slowly to the liquid. Beat until the batter is smooth. Pour into a jelly roll pan rubbed with shortening. Arrange sausage links on the batter. Bake in a very hot oven (450 degrees) for 15 minutes. Cut into 10 servings. If desired, apricot sauce may be served on top, or serve hot with butter and syrup.

Apricot Sauce for Oven-Baked Pancakes:

- | | |
|------------------------|---------------------------|
| 2 tablespoons sugar | 3 cups apricot nectar |
| 3 teaspoons cornstarch | 2 tablespoons lemon juice |

Combine sugar and cornstarch in a saucepan. Add nectar and lemon juice. Cook over low heat about 5 minutes or until sauce is thickened. Serve hot over baked pancakes with sausage.

Mrs. John Beardslee

BAKED CHICKEN SUPREME

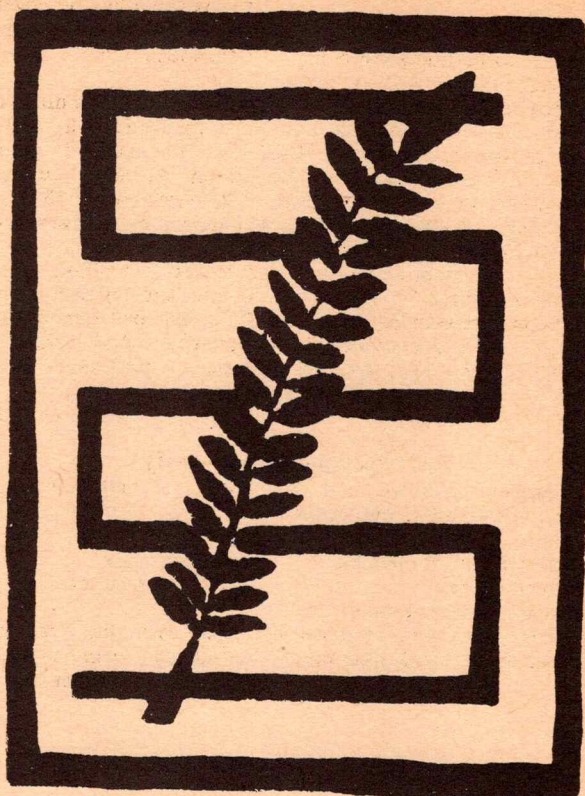
Place 1 chicken - cooked and diced - in a buttered baking dish. Fry 1 onion, diced, in 1/3 cup of fat.

Add:

- | | |
|----------------------------|-----------------|
| 6-8 cups soft bread crumbs | 2 beaten eggs |
| 1 cup diced celery | 1 1/2 cups milk |
| 1/2 teaspoon baking powder | |

Grind chicken skin; add to dressing. Pour dressing over chicken and top with buttered toast crumbs. Bake at 350 degrees for one hour.

Mrs. Ernest Van Heukelom



Party
Snacks

APPETIZERS

DRIED BEEF PINWHEELS OR CORNUCOPIAS

- | | |
|-----------------------------------|---------------------------|
| 1 package (8 ounces) cream cheese | 1/4 teaspoon grated onion |
| 1 teaspoon Worcestershire sauce | or garlic salt to taste |
| | Dried beef |

Blend cheese and seasonings. Spread on triangles of dried beef and roll into cornucopias or spread on large slices of dried beef and roll, slicing into pinwheels.

Variation: Add 1 tablespoon chili sauce or sandwich spread.

Mrs. Ned Hedrick

PARTY SAUSAGES

Hollow out head of red cabbage. Place can of Sterno inside. Put miniature sausages on toothpicks and stick into outside of cabbage.

Guests roast their own sausages.

Mrs. Stanley Verploegh

PORCUPINES

Mix and form into a ball:

- | | |
|--|----------------------------|
| 1 eight ounce package cream cheese | 1 teaspoon of minced onion |
| 1 three ounce package chive cream cheese | |

Roll in 3/4 cup coarsely husked chopped salted peanuts.

Stick the ends of thick pretzel sticks into nut covered cheese ball. Place on tray and surround with additional pretzels.

Mrs. Elmer Vermeer

PORCUPINES NO. 2

Roll drained stuffed olives in softened cream cheese and then in finely chopped pecans. Spear on toothpicks and serve.

Mrs. Jane Van Vliet

APPETIZERS MADE WITH BREAD OR PASTRY

BACON ROLL-UPS

Trim crusts from white bread. Cut each slice in thirds. Spread with any sharp cheese spread. Roll with slice of bacon and broil until bacon is done, turning once.

Mrs. Bill Kilpatrick

CHEESE PUFFS

- | | |
|-------------------------------|--------------------|
| 1/2 cup butter | 1 cup sifted flour |
| 1 cup grated American cheese | 3/4 teaspoon salt |
| 3 tablespoons Parmesan cheese | |

Cream shortening, add cheese, beat well. Sift flour and salt. Add to cheese mixture. Put through Spritz cooky press and bake on lightly greased pan at 350 degrees for 12 minutes.

Mrs. Max Kuyk

CHEESE AND BEEF ROLL APPETIZERS

Spread small squares of thinly sliced bread with mayonnaise. Add layer of pimiento cheese. Cover with dried beef. Roll. Fasten with toothpicks. Broil until bread is browned.

Mrs. William Kilpatrick

DUTCH TREATS

DIPS

ANCHOVY - CELERY DIP

- | | |
|--------------------------------|---------------------------|
| 1/2 pound package cream cheese | 1 tablespoon lemon juice |
| 1/2 teaspoon whole celery seed | 2 teaspoons anchovy paste |
| 2 teaspoons minced onion | 2 tablespoons cream |
| Dash of paprika | |

Sara Caldwell

AVOCADO DIP FOR POTATO CHIPS

Mix together 1 or 2 mashed avocados, juice of half a lemon, 3 table-
spoons mayonnaise, and garlic salt to taste.

Mrs. Bob Wilkinson

BLUE CHEESE DRESSING OR DIP

- | | |
|------------------------|------------------------|
| 1 part sour cream | Dash of lemon juice |
| 1 part mayonnaise | Dash of Worcestershire |
| 1 wedge of Blue Cheese | sauce |

Whip sour cream in bowl. Add mayonnaise and whip. Crumble cheese
until rather smooth, then add to sour cream. Add lemon juice and
Worcestershire sauce last.

Louise Bruce

CHILI CON CASA

(A Chafing Dish Dip)

- 1 # 2 1/2 can of tomatoes (well drained)
- 1 large can Mt. Pass green chili, drained and chopped
(these are similar to pimiento but green and hot)
- 2 cloves garlic
- 2 1/2 cups grated cheese - Old English Cheddar or 2 packages
of processed cheese
- 1 cup coffee cream (omit for canapes)

Cook onions and garlic in oil until yellow. Add tomatoes and cook until
done; add chili, cheese and cream and cook until cheese is melted.
Add salt, Worcestershire and Tabasco sauce.

Katherine Grundman

CLAM DIP

- | | |
|--|---|
| 1 eight ounce package of cream
cheese | 2 teaspoons clam nectar |
| 1/4 to 1/3 cup thick cream | Dash Worcestershire sauce |
| 1 teaspoon lemon juice | Salt to taste |
| 1 teaspoon minced onion | 1 seven ounce can of minced
clams, drained |

Alternates:

- 1 - diced shrimp
- 2 - 8 ounce can deviled ham
- 3 - 2 small mashed avocados and 6 slices crumbled crisp bacon.

Mrs. Elmer Vermeer

CRACKER OR POTATO CHIP DIP

- | | |
|---------------------------------------|---------------------------|
| 1 cup cultured sour cream | 2 tablespoons sesame seed |
| 2 tablespoons Worcestershire
sauce | 1 tablespoon minced onion |

Blend and chill for at least one hour before serving with crackers or
potato chips.

Mrs. H. Grond

DEVILED HAM DIP

- | | |
|-----------------------|-------------------------|
| 1 jar pimiento cheese | 1/2 cup mayonnaise |
| 1 can deviled ham | 1 teaspoon grated onion |

Mrs. Gene Stientjes

X CROUTONS

Remove crusts from dried bread and cut into cubes. Toss in a little salad oil. Then place in a 275 degree oven, stirring frequently until lightly browned and thoroughly dried out. Remove and place on paper toweling to cool. Then store in tight can or jar in refrigerator to be used in salads or soups when needed.

Mrs. H. Grond

CHEESE WAFERS

- | | |
|----------------------|------------------------|
| 1/4 teaspoon Tabasco | 1 three ounce package |
| 1/4 cup butter | sharp processed cheese |
| 2/3 cup sifted flour | |

Add Tabasco to butter and cream well. Add cheese and flour and blend well. Chill in refrigerator an hour, then roll out 1/8 inch thick on lightly floured board. Cut with 2-inch cutter and bake on ungreased baking sheet about 12 minutes at 350 degrees. Yield - 4 dozen.

Mrs. Paul Farver

CREAM PUFF SNACKS

- | | |
|-----------------------------|-------------------|
| 1/2 cup butter | 1/4 teaspoon salt |
| 1 cup boiling water or milk | 4 eggs |
| 1 cup flour | |

Stir butter into boiling water or milk until butter melts. Add flour and salt all at once, stirring until mixture forms a ball. Remove from heat and cool slightly. Add eggs, one at a time, beating well with electric mixer or by hand. Drop by teaspoonfuls on greased cooky sheet. Bake in 450 degree oven 10-12 minutes, then 325 degree oven for 20 minutes. Cool and fill with chicken salad, shrimp, or crabmeat salad.

Mrs. Paul Farver

MUSHROOM PASTRIES

Make a rich pastry dough and roll as thin as possible. Cut into rounds about the size of a juice glass.

Saute finely chopped mushrooms and onions slowly in butter until tender and add a dash of Worcestershire to the mixture.

Place a tiny spoonful of the mushroom mixture on the pastry, pinching the pastry together and forming small crescents. Bake till slightly browned and serve warm.

Mrs. Bob Wilkinson

STRAWBERRY TEA SANDWICHES

- | | |
|---------------------------------------|------------------------|
| 1 pint fresh strawberries | 3 tablespoons cultured |
| Sugar | sour cream |
| 1 eight ounce package cream
cheese | Sandwich bread |

Wash and hull berries, crush them slightly, sweeten to taste and drain. Mash cream cheese and whip with sour cream until fluffy. Mix carefully with drained strawberries.

Remove crust from unsliced sandwich loaf and cut 4 very thin lengthwise slices. Spread each slice with strawberry mixture and roll up firmly beginning at one narrow end and continuing to the other.

Wrap each roll in foil and chill in refrigerator. Slice crosswise to serve.

Mrs. Paul Farver

DUTCH TREATS

GUACAMOLE

- | | |
|--|-----------------------------|
| 1 ripe avocado | 1/2 teaspoon Worcestershire |
| 2 three ounce packages cream
cheese | sauce |
| | 1/4 teaspoon Tabasco |
| 2 teaspoons lime juice | 1/4 teaspoon salt |

Scoop avocado from shells and mash. Add remaining ingredients and beat with electric beater until smooth. Use as dip for cheese wafers, crackers, or potato chips.

Mrs. Paul Farver

HORSERADISH DIP

- | | |
|---------------------------------|------------------------------|
| 1/2 cup sour cream | 1/4 teaspoon Accent |
| 8 ounce package cream
cheese | 2 Tablespoons minced parsley |
| | 1/4 cup horseradish |
| 4 teaspoons lemon juice | 1 tablespoon grated onion |

Mrs. Bill Kilpatrick

"HOT" SHRIMP DIP

- | | |
|-----------------------|--------------------------|
| 6 ounces cream cheese | 1/4 cup light cream |
| Dash of salt | Dash of pepper |
| 1/4 cup mayonnaise | 2/3 cup mashed shrimp |
| 6 drops Tabasco | 1 tablespoon lemon juice |

Mrs. Ned Hedrick

POTATO CHIP DIP

- | | |
|--------------------------------------|---------------------------|
| 4 (3 ounce) packages cream
cheese | Juice from one onion |
| | 6 anchovies |
| 1/4 pound butter | 12 chopped stuffed olives |
| 1 teaspoon prepared mustard | Paprika to color |

Mrs. Stanley Verploegh

RAREBIT DIP

Melt together in a double boiler:

- | | |
|--------------------|------------------|
| 1/2 pound Velveeta | 1/4 pound butter |
|--------------------|------------------|

Add: 1/3 of #2 can of drained whole tomatoes which have been sieved.

Add: (to taste)

Worcestershire

Grated onion

Tabasco

Cook covered for about 1 hour in double boiler, stir frequently. Serve in chafing dish over hot water

Mrs. Bob Wilkinson

RELISH DIP

- | | |
|--|-------------------------------|
| 8 ounces cream cheese | 1/4 cup finely chopped celery |
| 1 cup sour cream | 1/2 teaspoon Worcestershire |
| 7 ounce can tuna, drained,
flaked and dry | 1/2 teaspoon salt |
| | 1/8 teaspoon pepper |
| 4 tablespoons chopped green
onions | 1/4 teaspoon Accent |

Garnish with sliced olives. Particularly good with crackers or carrots, cauliflower, etc.

Mrs. Bob Wilkinson

SMOKED EGG DIP

- | | |
|--|------------------------------|
| 12 boiled eggs | 2 drops Tabasco sauce |
| 2 tablespoons soft butter | 1 1/2 teaspoons liquid smoke |
| 1 tablespoon lemon juice or
vinegar | 1 teaspoon salt |
| | 1/4 teaspoon pepper |
| 2 teaspoons prepared mustard | 3/4 cup mayonnaise |
| 2 teaspoons Worcestershire sauce | |

Sieve eggs, cream with butter and mayonnaise, then add other remaining spices and seasoning.

Sara Caldwell

SPICY DUNKING SAUCE FOR SHRIMP

- | | |
|----------------------------------|---------------------------------------|
| 1/2 cup chili sauce | 1 tablespoon vinegar |
| 1/4 cup well-drained horseradish | 2 dashes Tabasco |
| 1 teaspoon Worcestershire sauce | 1/4 teaspoon bottled thick meat sauce |
| 1 teaspoon minced onion | 1 teaspoon celery seed |
| 1/4 teaspoon garlic salt | 2 tablespoons granulated sugar |
| 1/2 teaspoon salt | 1 teaspoon celery salt |
| 1/8 teaspoon pepper | |

Combine all ingredients. Keep in covered jar in refrigerator 2 or 3 days before using to blend flavors thoroughly. Makes about 3/4 cup.

Mrs. Don Dykstra

SOUR CREAM DIP

- 1 three ounce package cream cheese
- 1/3 cup sour cream with chives
- 1/8 teaspoon liquid smoke
- 1 tablespoon light cream

Blend ingredients at room temperature. Sprinkle with a dash of paprika.

Sara Caldwell

TANGY DIP

- | | |
|------------------------------------|-------------------------|
| 1 three ounce package cream cheese | 2 tablespoons catsup |
| 2 teaspoons cream | 1 teaspoon grated onion |
| 2 teaspoons French Dressing | Dash salt |

Mrs. Ned Hedrick

PARTY MAIN DISHES

BARBECUE BEEF (For Sandwiches)

- | | |
|------------------------------------|----------------------------|
| 1/2 cup catsup | 1/2 cup chopped celery |
| 1 teaspoon mustard | 1/2 cup chopped onion |
| 1/2 cup vinegar | 1 cup water |
| 3 tablespoons Worcestershire sauce | 1/2 teaspoon salt & pepper |
| | 1/2 cup molasses |

Mix all ingredients in saucepan. Simmer for 10 minutes. Add 12 ounce can of roast beef. Thicken with cornstarch to desired consistency. Makes almost a quart.

Mrs. Bob Wilkinson

CRAB IN CREAM SAUCE (Serves 4 - 6)

- 2 cups medium cream sauce flavored with 2 tablespoons sherry, Worcestershire, or onion juice.
- 1 - 8 to 10 ounce package frozen crabmeat
- 1 1/2 pounds fresh mushrooms or 2 cans
- 2 tablespoons green pepper, chopped

Combine all ingredients and serve on chow mein noodles. This can be made ahead and reheated very well. Excellent for midnight buffet.

Mrs. Bob Wilkinson

SHRIMP FONDUE

- | | |
|------------------------------------|---|
| 1 clove garlic | 2 tablespoons dry white wine (optional) |
| 1 can frozen cream of shrimp soup | French bread |
| 1 cup finely shredded Swiss cheese | |

Rub chafing dish or double boiler with garlic clove. Thaw shrimp over hot water stirring frequently. Add cheese; when melted, add wine. Cut bread into squares and dip into mixture. Serves 4.

Sara Caldwell

DUTCH TREATS

SNACK-STYLE SHRIMP (PICKLED)

To 2 1/2 pounds shrimp, add boiling water to cover. Add 1/2 cup celery tops, 3 1/2 teaspoons salt, and 1/4 cup mixed pickling spices. Cook shrimp 10 to 12 minutes.

Drain shrimp; cool with cold water. Then peel under cold running water. Remove black line. Alternate cleaned shrimp and sliced onions (you'll need 1 pint) in shallow dish. Add 7 or 8 bay leaves.

Make the following sauce:

- | | |
|-----------------------|----------------------------------|
| 1 1/4 cups salad oil | 2 1/2 teaspoons celery seed |
| 3/4 cup white vinegar | 2 1/2 tablespoons capers & juice |
| 1 1/2 teaspoons salt | Dash of Tabasco sauce |

Mix well; then pour sauce over shrimp and onions. Cover and store in refrigerator at least 24 hours for best flavor. Will keep at least a week in refrigerator.

Mrs. Don Dykstra

SPREADS

CHILI-CHEESE LOG

- | | |
|--|--------------------------------------|
| 3/4 pound grated natural American cheese | 1/8 teaspoon pepper |
| 1 three ounce package soft cream cheese | 1/8 teaspoon garlic salt |
| 1/4 teaspoon salt | 1 1/2 teaspoons Worcestershire sauce |
| | Chili powder |

Three or four days ahead: Thoroughly combine all ingredients except chili powder. Mixes easily in electric mixer. Shape into 2 thin logs. On waxed paper sprinkled with chili powder, roll each cheese log, thoroughly coating each log with chili powder. Wrap; let ripen in refrigerator. Slice and serve with assorted crackers. Leftovers keep well.

Mrs. Don Dykstra

CHILI-PECAN CHEESE ROLL

- | | |
|---|----------------------------|
| 1 pound Velveeta cheese | 1/2 teaspoon garlic powder |
| 3 ounce package Philadelphia Cream Cheese | or 1 teaspoon garlic salt |
| | Chili powder |

3/4 cup finely chopped pecans
Mix cheese with hands, then add nuts and garlic flavoring. Form into three or four 1 1/2 inch rolls. Sprinkle each roll with chili powder until thoroughly covered. Refrigerate several hours before using. Cut into thin slices with sharp knife or cheese cutter. Will keep in refrigerator about two weeks.

Mrs. Bob Power

CHILLED CRACKER SPREAD

- | | |
|---------------------------------------|------------------------|
| 1 pound Longhorn cheese (freshly cut) | 1 cup pecans |
| 2 packages Philadelphia Cream Cheese | 1/2 cup cottage cheese |
| | 1 garlic clove |

Pulverize and mix well. Make into a roll and chill. Serve on crackers.

Mrs. Marie Blecha

CHIP SPREAD

- | | |
|--|------------------------------|
| 2 tablespoons Lawry Garlic spread | 1 teaspoon onion |
| 2 eight ounce packages Philadelphia Cream Cheese | 1 tablespoon minced cucumber |

Cream together.

Mrs. Monie Blecha

DEVILED HAM SPREAD

Beat 1/4 cup soft butter until fluffy with 1/4 teaspoon each of lemon juice, Worcestershire sauce and prepared mustard. Mix together 1 can (2 1/4 ounces) deviled ham, 2 tablespoons finely chopped sweet pickle (or sweet pickle relish) and 1 teaspoon chopped onion and add to butter base. Serve with crackers or tinv toast triangles.

Mrs. Don Dykstra

ROQUEFORT CHEESE SPREAD

1/2 pound American cheese	12 large stuffed olives
1/4 inch wedge Roquefort	Mayonnaise
1/8 teaspoon garlic juice	

Chop olives and crumble Roquefort cheese. Combine with garlic juice and add mayonnaise to spreading consistency.

Sara Caldwell

MISCELLANEOUS

CRANBERRY PUNCH

1/3 cup sugar	1/3 cup lemon juice
1/8 teaspoon ginger	1 pint cranberry juice
3 cloves	3 cups apple juice
1/3 cup boiling water	1 quart sparkling water

Combine sugar, boiling water, ginger, cranberry juice and 3 whole cloves. Boil 5 minutes. Remove cloves, cool and add lemon juice. Chill. To make punch, combine chilled cranberry mixture with chilled apple juice and sparkling water. Good served as an appetizer before dinner. Serves 8.

Mrs. Paul Farver

GARNISH FOR SOUP

Whip cultured sour cream and put a dab on each serving of tomato or cream soups.

Mrs. H. Grond

MERINGUE PEARS OR PEACHES

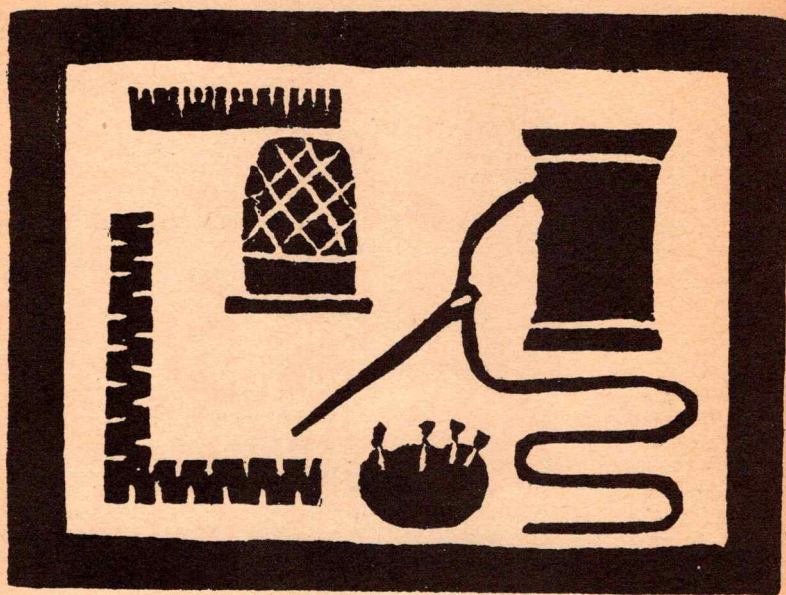
12 halves of pears and/or	1/4 cup orange juice
peaches, canned or fresh	1 tablespoon chopped candied
1/2 cup sugar	ginger
1 1/2 teaspoons grated lemon peel	

Drain fruit and place in 9 inch square pan. Combine other ingredients. Fill cavities of pears with the mixture.

Meringue: 3 egg whites - 6 tablespoons sugar.

Pile meringue on pears and peaches and bake in slow oven (325 degrees) 12 to 15 minutes or until delicately brown. Serve hot or cold as a fruit dessert or snack. Garnish with currant jelly. Serves 6.

Mrs. Ralph Grundman



Quantity
Cookery

HAM LOAF
(Serves 48)

- | | |
|---------------------|--------------|
| 4 pounds cured ham | 8 eggs |
| 4 pounds fresh pork | 1 quart milk |
| 1 loaf bread | |

Grind ham and fresh pork. Toast bread and cube or crumb. Combine all ingredients and bake at 300 degrees for 1 1/2 hours.

STUFFED PORK CHOPS
(Serves 50)

Have butcher cut slits or pockets in thick pork chops. Fill each pocket with bread dressing:

- | | |
|---------------------------|-------------------------------|
| 1 gallon dry bread crumbs | 1 teaspoon poultry seasoning |
| 3/4 cup chopped onion | 1 teaspoon sage (if desired) |
| 3 teaspoons salt | 1 1/2 cups melted butter |
| 1 teaspoon pepper | Hot broth or water to moisten |

Close pockets with toothpicks if necessary. Roll in flour and brown in hot fat. Place in roaster, add a small amount of water and bake at 300 degrees for at least 2 hours.

HAM WITH CURRIED RICE
(Serves 50)

Buy slices of round pre-cooked ham. Place each slice separately in baking pans and place a #12 dipper of cooked rice on center of each slice. RICE: 3 packages minute rice cooked according to directions on package.

Add:

- | | |
|-------------------------|---|
| 2 large onions, chopped | 2 teaspoons curry powder or more if desired |
| 4 teaspoons salt | |

SAUCE: Make as any white sauce.

- | | |
|-----------------------------|-------------------------------|
| 1 1/2 cups butter | 3 quarts milk |
| 3 teaspoons salt | 2 cans cream of mushroom soup |
| 3/4 cup to 1 cup cornstarch | |

Pour sauce over mounds of rice on ham and bake at 375 degrees 20 to 30 minutes. Garnish with parsley and paprika.

SCRAMBLED EGGS
(Serves 50)

- | | |
|-----------------------------|-----------------------------|
| 1 quart cream sauce | |
| 1/3 cup butter or margarine | 1 quart milk |
| 1/3 cup flour | 1 teaspoon salt |
| 6 dozen eggs | 3 tablespoons salt |
| 1 quart milk | 3/4 cup butter or margarine |

Make the cream sauce. Beat the eggs, milk, and salt together using wire whip. Melt the fat in the top of a double boiler. Pour in the egg mixture and cook over hot water stirring occasionally as the mixture thickens. When thickened, fold in hot cream sauce carefully.

Mrs. Jim Klyn

CREAMED EGGS ON TOAST
(Serves 50 to 55)

- | | |
|--------------------------------|------------------------|
| 5 dozen eggs | 5 quarts cream sauce |
| 5 quarts milk | 3 cups flour |
| 1 1/2 cups butter or margarine | 2 1/2 tablespoons salt |

Make cream sauce and add to sliced eggs, folding them in carefully. Serve on 50 slices of toasted bread and sprinkle paprika and parsley over the top.

Mrs. Jim Klyn

DUTCH TREATS

CREAMED DRIED BEEF

(Serves 50)

2 gallons milk
2 1/2 cups butter

5 cups flour

Make a cream sauce of the above ingredients. Add 3 pounds dried beef, cut into small pieces. Serve on toast or boiled potatoes. Paprika may be sprinkled on top.

SLOPPY JOES

25 pounds hamburger
2 pounds chopped onions
2 pounds chopped celery
1 # 10 can tomato puree
2 # 10 cans tomatoes
1/2 cup Worcestershire sauce

2 teaspoons chili powder
2 teaspoons paprika
1 1/2 pounds cornstarch
3/4 pound beef stock
2 or 3 gallons water, or this
amount of beef broth

Brown hamburger in some of water until the red is off. Add the rest of the ingredients and simmer for 2 hours.

Matilda Van Roekel

GOULASH

(Serves 60)

Four pounds spaghetti boiled in salt water until tender, drain and add:

1 1/2 # 10 can tomatoes
2 quarts tomato puree
2 tablespoons Worcestershire sauce

6 pounds hamburger, fried
until it is loose
1 quart celery, chopped
1 quart onions, chopped

Matilda Van Roekel

RICE AND CURRY

(Serves 60)

8 pounds hamburger
6 medium onions chopped and browned in a little shortening
8 teaspoons curry powder
1 # 10 can mixed vegetables
2 quarts tomatoes

2 quarts celery
2 teaspoons chili powder

Simmer for 2 or 3 hours and serve on mounds of boiled rice.

Matilda Van Roekel

THREE LAYER SALAD

(Serves 50)

5 packages orange Jello
3 packages lemon Jello
5 packages lime Jello
8 ounce Philadelphia cream cheese

1/2 # 10 can crushed pineapple
1 pint salad dressing
1 pound salad marshmallows

Make orange Jello according to directions on package, and pour into pans for 50 servings. Allow to become firm before starting second layer. Make lemon Jello according to directions using the liquid from the drained pineapple as part of the water. Set in refrigerator and whip when it begins to congeal. In meantime, mix drained pineapple, marshmallows, cream cheese and salad dressing. When lemon Jello has been whipped, add this and pour on top of orange Jello. Allow this second layer to become very firm before starting third layer.

Make lime Jello according to directions on package. Cool and pour on for third layer.

Mrs. Jim Klyn

APPLESAUCE CAKE

(Serves 50)

- | | |
|-----------------------------|-------------------------|
| 1 pound margarine | 1 tablespoon soda |
| 1 quart sugar | 1/2 tablespoon cinnamon |
| 6 eggs, beaten | 1/2 teaspoon allspice |
| 1 1/2 quarts sifted flour | 1 pound raisins |
| 3 ounces cornstarch | 2 quarts applesauce |
| 2 tablespoons baking powder | |

Cream fat and sugar. Add beaten eggs and continue beating. Sift flour twice with cornstarch, baking powder, soda, salt and spices. Add about 1/3 flour and all the raisins to creamed mixture. Add applesauce in 2 portions alternating with remaining flour. Bake at 350 degrees 45 minutes. This mixture is very heavy.

Top if desired with lemon topping made from 2 packages of prepared lemon pie filling. Blend with 1 pint whipped cream.

Mrs. Jim Klyn

RICE AND CURRY FOR SIXTY

Brown in butter or part shortening:

- | | |
|--------------------|-----------------|
| 8 pounds hamburger | 6 sliced onions |
|--------------------|-----------------|

Stir in:

- | | |
|--------------------------|--------------------------|
| 8 teaspoons curry powder | 2 teaspoons chili powder |
|--------------------------|--------------------------|

Add:

- | | |
|-------------------|-------------------------|
| 2 quarts tomatoes | 5 tins mixed vegetables |
| 6 diced potatoes | including juice |
| | 2 quarts water |

Simmer from 2 to 3 hours. May be slightly thickened or served as simmered on boiled or steamed rice.

Bananas, relishes and potato chips are served with rice and curry.

Mrs. Gerrit Van Roekel

BAVARIAN CREAM

(Serves 50)

Soak 5 envelopes gelatin in 2 1/2 cups milk and set aside.

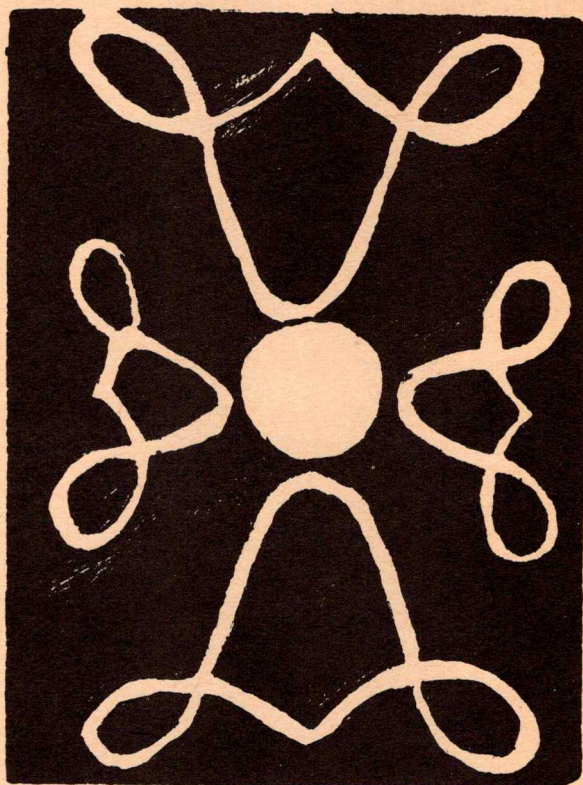
- | | |
|------------------------|--------------|
| 5 cups milk | 10 egg yolks |
| 2 cups sugar | Dash of salt |
| 2 teaspoons cornstarch | |

Cook until it coats a silver spoon, remove from heat and add 2 teaspoons vanilla. Pour this mixture over the gelatin and set in a cold place until it begins to congeal. Then beat for 5 minutes.

Beat 10 egg whites until stiff, add 2 cups sugar and beat until it holds its peaks. Add to the whipped pudding mixture. Whip 1 quart cream and fold into mixture.

Cover bottom of pan with graham cracker pie crust, bake a few minutes and cool. Pour in custard and chill for several hours before serving. Chopped maraschino cherries or nuts may be added if desired.

Matilda Van Roekel



Salads

BEET AND APPLE SALAD

1 package lemon Jello
2 cups hot water
Dissolve Jello in hot water. When cool, add beets and applesauce. A grand dish to serve with pork roast.

1 cup cooked shredded beets
1 cup applesauce

Mrs. John E. Van Gorp

PIQUANT SALAD

1 package lemon Jello
1 1/2 cups hot water
Whip when partly set, then add:
1 cup applesauce

1/2 lemon, juice and rind
Dash of salt

1 cup cream whipped

Mrs. Gerrit Van Roekel

CINNAMON APPLESauce SALAD

1/2 cup red cinnamon candies
2 cups boiling water
2 3-ounce packages
lemon flavored gelatin
Dissolve candy in boiling water. Add gelatin; stir to dissolve. Stir in applesauce. Chill until mixture begins to thicken. Pour into 8 x 8 x 2 inch pan.
Combine cream cheese, cream and salad dressing. Spoon on top of gelatin and swirl to make a marbled effect. Chill. Cut in squares and serve on lettuce. Makes 9 servings.

2 cups unsweetened applesauce
2 3-ounce packages cream cheese
1/4 cup light cream
2 tablespoons salad dressing

Mrs. H. Mentink

AUTUMN SALAD

1 package pineapple gelatin
1/2 cup grape juice
2 tablespoons lemon juice
1/4 teaspoon salt
Mix gelatin in the usual way substituting the grape and lemon juice for part of the water. Add the rest of the ingredients when the gelatin is syrupy.

1 cup diced celery
1 cup diced unpeeled red apple
1/2 cup seedless raisins
1/2 cup cubed American cheese

Mrs. H. C. Vander Meulen

GRAPE JUICE SALAD

2 cups unsweetened grape juice and 2/3 cup sugar heated together.
2 packages lemon Jello dissolved in above.

Add:

Juice of 1 lemon

Juice of one can of white grapes

Enough water or grape juice to make 2 cups.

Add:

1 cup whole white grapes
1/2 cup walnuts

1/2 cup diced celery

Let set until hard. Cover with mixture made of:

1/2 cup cottage cheese
(or more)

1/2 cup whipping cream,
whipped

1/2 cup marshmallows (miniature size)

Miss Alice Carlson

DUTCH TREATS

GRAPE JUICE SALAD

- | | |
|----------------------------------|-------------------------------|
| 1 can frozen grape juice | Juice of 1 lemon |
| 3 cans water | 1/2 cup chopped nuts |
| 2 tablespoons unflavored gelatin | 1 cup chopped celery |
| 1/2 cup sugar | 1 cup white cherries |
| 1/4 teaspoon salt | drained and seeded |
| | 1/2 cup sliced stuffed olives |

Mix one can frozen juice with two cans cold water. Dissolve gelatin in other can of water. Heat this until gelatin is dissolved. Add sugar, then the juice mixture, salt, and lemon juice. When partially set, add remaining ingredients and chill until firm. Serve on lettuce leaf with mayonnaise. Yield: 8 to 10 servings.

Mrs. Harry Kuiper

APPLE SALAD

- | | |
|--------------------------------------|----------------------|
| 1 package cherry or strawberry Jello | 1 cup chopped celery |
| | 1/2 cup nuts |
| 1/2 cup cinnamon red hot candies | 2 apples, diced |

Prepare Jello according to directions, dissolving candies in hot water. Add remaining ingredients and chill until firm.

Mrs. Arna Hollebrands

VELVET SALAD

- | | |
|---------------------------------------|---|
| 1 package lemon Jello (or lime Jello) | 1 three ounce package Philadelphia cream cheese |
| 1 package raspberry Jello | 1 cup Miracle Whip |
| 1 pound marshmallows | 1/2 cup cream (whipped) |
| 1 small can crushed pineapple | |

Dissolve 1 package lime or lemon Jello in 1 cup boiling water. Melt marshmallows in the other cup of hot water. Mix together and let cool. Mix crushed pineapple, cream cheese, salad dressing and whipped cream. Add to the first mixture and let set. When the above is set, dissolved 1 package raspberry Jello in 2 cups of hot water. Cool until syrupy, then pour over first mixture.

Mrs. Jack Cook

CALIFORNIA SALAD

- | | |
|----------------------------------|---|
| 2 packages lemon Jello | 2 sliced bananas |
| 2 cups boiling water | 2 diced apples (not necessary to peel them) |
| 2 cups pineapple juice and water | 2 cups crushed pineapple |
| 4 diced oranges | |

Dissolve Jello in boiling water. Add the remaining liquid. When cool, add remaining ingredients. When set, cut in squares and serve on lettuce. A salty wafer makes a good accompaniment.

Mrs. Roy De Wild

CRYSTAL SALAD
(Lovely holiday salad)

- | | |
|-----------------------------------|---------------------------------|
| 1 package lemon gelatin | 1/2 cup diced apples (unpeeled) |
| 1 1/2 cups hot water | 1/2 cup diced pineapple |
| 1/2 cup pineapple juice | 1/2 cup diced celery |
| 1/2 cup whipping cream, whipped | 6 marshmallows, cut fine |
| 1/2 cup salad dressing (optional) | |

Dissolve gelatin in hot water, adding pineapple juice. When it begins to congeal, fold in whipped cream. Combine remaining ingredients and fold into gelatin. Chill until firm.

Mrs. Robert Van Hemert

PARTY SALAD RING

RING:

1 can pineapple chunks
drained

Juice from pineapple

1 package lime Jello

1 package lemon Jello

1 cup boiling water

Cold water to make 4 cups

White grapes

Drain juice from pineapple. Add boiling water to lime and lemon Jello. Stir until dissolved. Add juice and cold water to make scant 3 cups. Pour into ring mold. Chill until slightly thickened. Add sliced grapes and pineapple. To serve, unmold quickly by dipping mold in warm water. Shake lightly and turn out on platter. Fill center with the cheese mixture.

CENTER STUFFING:

1 pound cottage cheese

1/2 cup nutmeats, chopped

Mayonnaise to moisten

Mrs. R. Pronk

HOLIDAY SALAD

1 tablespoon unflavored gelatin

1/4 cup cold water

2/3 cup juice drained from
2 can pineapple

2 cups sliced peaches,
cubed and drained

1 cup seedless Thompson's grapes

2 cups pineapple tidbits
drained

1/3 cup sliced maraschino
cherries

1/4 cup mayonnaise

1 cup heavy cream, whipped

Soften gelatin in cold water, heat pineapple juice and gelatin, then chill until slightly thickened. Add fruit. Combine mayonnaise and whipped cream, fold into gelatin mixture. Chill until firm and with ice cream dipper, place a serving on lettuce. Place maraschino cherry on top.

Mrs. John R. Van Gorp

LIME BAVARIAN CREAM

1 package lime Jello

1/8 teaspoon salt

1 13-ounce can crushed
pineapple drained

3 tablespoons sugar

1/2 cup celery cut fine

1/2 cup nutmeats

1 cup cream whipped

Dissolve Jello and salt in 1 cup hot water. Add 1 cup pineapple juice and water combined. Chill until slightly thickened. Fold in pineapple to which 3 tablespoons sugar have been added. Celery, nuts, and whipped cream added next. Chill. Serve on lettuce leaf with dressing and maraschino cherry.

Mrs. Jennie Dykstra

MANHATTAN SALAD

1 package lemon gelatin

1 cup boiling water

1 cup cold water

2 tablespoons vinegar

1 cup tart apples, chopped

1 cup chopped nutmeats

1 cup chopped celery

1/4 teaspoon salt

Dissolve gelatin in hot water. Add cold water, salt, and vinegar. When slightly congealed, add apples, nuts, and celery. Pour into mold and chill until firm. Serve on lettuce. Serves 6.

Dressing:

2/3 cup condensed milk

1/4 cup vinegar or

lemon juice

1 egg yolk

1/2 teaspoon salt

1 teaspoon dry mustard

Combine ingredients and beat with rotary beater until thick. Makes 1 1/4 cups. Use desired amount with salad.

Mrs. Harry Grond

DUTCH TREATS

GINGER ALE SALAD

- 1 tablespoon gelatin softened in 3 tablespoons cold water
 Add 1/2 cup boiling water and stir until dissolved. Add:
 2 tablespoons sugar 1/2 cup apples, diced
 1 cup ginger ale 1/2 cup drained crushed
 pineapple
 1/2 cup white cherries
 1/2 cup celery, diced 3 drops green food coloring
- Chill and serve on lettuce.

Mrs. Arthur Huyser

GINGER ALE SALAD

- 1 can white cherries Juice of 1 lemon and
 1 # 2 1/2 can crushed 1 orange
 pineapple 1 package orange gelatin
 1 cup chopped nuts 1 package lemon gelatin
 1 1/2 cups ginger ale
- Drain juice from pineapple. Heat and dissolve gelatin in it. Cool and add ginger ale, orange and lemon juice. Let set slightly and add fruit. Return to refrigerator to set.

Mrs. Roy Andeweg

SUNSHINE SALAD

- 4 packages lemon Jello 1 8-ounce bottle maraschino
 3 cups canned diced pears cherries, cut fine
 3 cups drained crushed pineapple 1 cup chopped English walnuts
- Use all the juices for liquid, add water to make required amount as called for on package. Heat and pour over Jello. Chill and when about to congeal, add pear, pineapple, cherries, and nuts. Serves 25.

Mrs. C. S. Van Hemert

SALAD FOR ANY OCCASION

- Two boxes raspberry Jello made according to directions. Pour into large deep pan let set until about firm.
 Three large bananas. Place on top of first layer.
 One box orange Jello made according to directions. When slightly thickened, add 1 box Dream Whip made according to directions and pour over bananas. Chill until firm.

Mrs. Lester Ter Louw

STRAWBERRY AND PINEAPPLE SALAD

- 1 package strawberry Jello 1 medium sized can of
 1 cup hot water crushed pineapple
 1 box strawberries, thawed or frozen
- Dissolve Jello in hot water. Add strawberries immediately. Then add pineapple. Put into mold and chill. A good party salad.

Mrs. H. J. Ridder

DUTCH TREATS

YUM YUM SALAD

- | | |
|-------------------------|---|
| 1 package red gelatin | 1 cup heavy cream, whipped |
| 1 package lemon gelatin | 1 3-ounce package cream cheese |
| 1 package green gelatin | 1 cup salad dressing |
| 1 dozen marshmallows | 1 small can crushed pineapple,
(not drained) |

Dissolve red gelatin according to package directions and pour into 8 x 12 inch pan. Place in refrigerator to congeal. Dissolve lemon gelatin and while hot add marshmallows which have been snipped. Stir or whip until marshmallows are dissolved. Whip in softened cream cheese and salad dressing. Add pineapple and lastly fold in whipped cream. Pour this mixture over red gelatin and return to refrigerator. Dissolve green gelatin and let cool until consistency of unbeaten egg white and then pour gently over lemon layer. Return to refrigerator until all is nicely congealed.

Mrs. William Gosselink

THREE LAYER SALAD

- | | |
|--|-------------------------------|
| 1 package each of orange,
lemon, and lime gelatin | 1/2 pound cut up marshmallows |
| 1 cup crushed, drained
pineapple | 1 package cream cheese |
| | 1/2 cup Miracle Whip |

Dissolve lime gelatin in 2 cups hot water. Pour into pan as bottom layer. For middle layer, dissolve lemon gelatin in 1 1/2 cups hot water, cool, and whip. Add crushed drained pineapple, marshmallows, and softened mashed cream cheese. Fold in Miracle Whip. Put into pan as the middle layer. Put in refrigerator to set. For top layer, dissolve the orange gelatin in 2 cups boiling water. Set aside to slightly congeal, then pour over middle layer and put into refrigerator to set.

Mrs. M. Langerak

Mrs. John E. Ter Louw

MERRY CHERRY SALAD

- | | |
|---|---|
| 1 cup drained, diced peaches | 1 tablespoon maraschino
cherry juice |
| 1 cup drained pineapple tidbits | |
| 1/2 cup diced maraschino cherries | 1 package (3 ounce) cream cheese |
| 1 package strawberry
flavored gelatin | 1 tablespoon lemon juice |
| 1 cup hot water | 1/2 teaspoon salt |
| 1/2 cup combined peach and
pineapple juice | 2 tablespoons mayonnaise |
| | 1/2 cup whipping cream, whipped |
| | 1 cup miniature marshmallows |

Drain fruits and chill. Reserve juice. Dissolve gelatin in hot water. Add fruit juices and chill until partially congealed. Blend cream cheese with lemon juice, salt and mayonnaise. Fold in whipped cream. Beat chilled gelatin until light and fluffy. Fold in cream cheese mixture and fruit. Pour into chilled buttered 9-inch pie pan. Serve on crisp lettuce. Makes 6 servings.

Mrs. John P. Ver Meer

LIME SALAD

- | | |
|--|-------------------------------|
| # 2 can of crushed pineapple | 1/2 cup finely chopped celery |
| 1 package lime gelatin | 2/3 cup nutmeats |
| 1/2 cup American cheese, grated | 1/4 teaspoon salt |
| 1/2 cup chopped olives and
pimiento | 1 cup cream, whipped |

Drain pineapple. Heat juice to boiling point. Dissolve lime gelatin in 1 cup juice plus water if necessary. Set aside to cool. When partially congealed add other ingredients. Mix and add whipped cream.

Mrs. Wilson Duven

DUTCH TREATS

RASPBERRY DELIGHT SALAD

- | | |
|----------------------------|---------------------------------|
| 1 package raspberry Jello | 1 9-ounce can crushed pineapple |
| 1 cup boiling water | 1/2 cup chopped pecans |
| 1 cup vanilla ice cream | 1 medium banana, sliced |
| 3 tablespoons orange juice | |

Combine Jello and water. Add ice cream and stir until thoroughly dissolved. Add orange juice and let set until partially thickened. Combine pineapple, nuts and bananas. Add to gelatin mixture. Pour into 1 quart mold. Chill until firm. Six to eight servings.

Mrs. Alvin De Wild

AVOCADO SALAD

- | | |
|---------------------------|------------------------------|
| 1 package lime Jello | 1/2 cup salad dressing |
| 1/2 cup boiling water | 3/4 cup cream whipped |
| 1/4 teaspoon salt | 1 avocado chopped or crushed |
| 1/2 cup pineapple juice | 2 teaspoons lemon juice |
| 1/2 cup pineapple crushed | |

Dissolve Jello in boiling water. Add salt, pineapple juice, and crushed pineapple. Add lemon juice to avocado and add to Jello. Fold in salad dressing. Lastly, add whipped cream.

Mrs. Jack Boatsma

HARLEQUIN SALAD MOLD

- | | |
|---------------------------------------|------------------------------------|
| 1 # 2 can crushed pineapple | 3/4 cup shredded blanched almonds |
| 1 3-ounce bottle stuffed green olives | 2 packages orange flavored gelatin |
| 1 5-ounce bottle maraschino cherries | |

Drain juice from pineapple, olives, and cherries. Measure and add water to make 4 cups liquid. Heat to boiling and dissolve gelatin in liquid. Chill. Slice olive and cherries. When mixture is slightly thickened fold in pineapple, olives cherries, and nuts. Turn into a large mold, ring or individual molds. Chill until firm. Serve on lettuce with dressing.

Mrs. Earl Klein

Mrs. Hospers Kuyper

MEN'S DELIGHT

- 1 package lime Jello dissolved in 1/2 cup hot water
 1 cup pineapple juice
 15 marshmallows

Heat the above ingredients until marshmallows dissolve. Let cool until it starts to set, then beat. Then add:

- | | |
|-------------------------------|-----------------------|
| 1 small can drained pineapple | 1 cup chopped nuts |
| 1 cup cottage cheese | 1 cup cream (whipped) |

Fold this into the whipped mixture and place in the refrigerator until ready to use. Make several hours before using. Serves 12.

Mrs. G. T. Vander Lugt

TART LIME FRUIT SALAD

- | | |
|---------------------------------|-----------------------------|
| 2 packages Knox gelatine | 1 scant cup sugar (or less) |
| dissolved in 1/2 cup cold water | 1 package lemon-lime |
| 2 cups boiling water | Kool-Aid |
| 1 1/2 cups fruit juice | |

Fruit to add:

- | | |
|---------------------------|-------------------------|
| 1 can grapefruit segments | Pears |
| Chunk pineapple | Royal Anne cherries or |
| Balls of Philadelphia | white grapes (optional) |

Cream Cheese with nutmeat in center

Dissolve gelatine in cold water, add boiling water and sugar and stir until dissolved. Add Kool-Aid while still hot and stir. Add fruit juices and remaining ingredients. Pour into individual salad molds.

Mrs. Bert R. Boat

FROZEN ORANGE JUICE SALAD

- | | |
|-----------------------|-------------------------------|
| 1 package lemon Jello | 1 small can crushed pineapple |
| 2 cups water | |
- Mix above ingredients and let set.
- | | |
|-----------------------|---|
| 1 package lemon Jello | 1 can frozen orange juice |
| 1 cup hot water | 1 can mandarin orange sections
(drained) |

Pour on lemon layer.

Topping:

- | | |
|-----------------------|-------------------------------|
| 1/2 cup sugar | 1 cup pineapple juice |
| 3 tablespoons flour | 2 tablespoons butter |
| 1 egg slightly beaten | 1 cup whipping cream, whipped |
- Combine sugar and flour and blend in egg. Stir in juices. Cook over low heat until thickened, stirring constantly. Stir in butter. Cool. Fold in whipped cream and spread over gelatin layers.

Mrs. Harold Ver Meer

APRICOT PINEAPPLE SALAD

- | | |
|---|---------------------------------|
| 2 packages orange or
lemon gelatin | 1 large can apricots |
| 2 cups boiling water | 1 large can pineapple |
| 1 cup fruit juice (pineapple and apricot) | 10 large marshmallows, cut fine |
- Drain juice from apricots and pineapple. Mash apricots well. Dice pineapple into bite sized pieces. Dissolve gelatin in boiling water. Add fruit juice. Chill until syrupy. Add apricot pulp, pineapple, and marshmallows. Pour in 9 x 13 inch pan and chill until set. Spread topping (given below) over gelatin.

- | | |
|-----------------------|------------------------------|
| 1 cup fruit juice | 2 tablespoons flour, heaping |
| apricot and pineapple | 2 tablespoons butter |
| 1/2 cup sugar | 1 egg, slightly beaten |
- Cook until thickend as for pudding. Cool then fold in 1 cup cream whipped. Sprinkle grated cheese on top. 12 to 16 servings.

Mrs. Gary Schiebout

Mrs. Robert Power

COTTAGE CHEESE SALAD

- | | |
|--|---------------------------|
| 2 packages Jello, strawberry,
or cherry | 1/2 pint whipping cream |
| 1 package cottage cheese | 1 small can pineapple |
| | 1/2 cup pecans (optional) |
- Dissolve Jello in 4 cups of liquid, half water, half juice. Put in refrigerator until partially set. Add cottage cheese. Whip cream, add pineapple to cream, then mix everything together and pour into salad dish.

Mrs. T. Kempkes

DUTCH TREATS

FROSTED FRUIT SALAD

- | | |
|--------------------------|------------------------------|
| 1 package lemon gelatin | 1 # 2 can crushed pineapple, |
| 1 package orange gelatin | drained |
| 2 cups hot water | 2 bananas, diced |
| 1 1/2 cups cold water | 10 marshmallows cut, |
| | or 40 small ones |

Dissolve gelatin in hot water, add cold water and cool until syrupy. Add fruits and marshmallows. Pour into large baking dish. Chill until firm. Then spread with topping:

- | | |
|----------------------|-------------------------------|
| 1 egg beaten | 1 cup pineapple juice |
| 2 tablespoons flour | 1 cup heavy cream, whipped |
| 2 tablespoons butter | 1/2 cup shredded sharp cheese |
| 1/2 cup sugar | |

Combine egg, flour, butter, sugar and pineapple juice in a saucepan. Stir over low heat until thickend. Cool and fold in whipped cream. Spread over top of chilled gelatin and sprinkle with cheese. Serve on lettuce. Serves 12 to 15.

Mrs. Henry Vande Voort
Mrs. Siebolt Hettinga

PHILADELPHIA CREAM CHEESE SALAD

- | | |
|-------------------------|----------------------------------|
| 1 package lemon Jello | 1 pint cream, whipped |
| 2 cups hot water | 1 cup maraschino cherries |
| 2 packages Philadelphia | 1/2 cup stuffed olives |
| Cream Cheese | 1 cup crushed pineapple, drained |

Dissolve Jello in hot water. Whip in cheese which has been softened. Fold in whipped cream. Add cherries, olives and pineapple. Cool until firm.

Mrs. Ed Halverson
Mrs. Harry Kuiper

SALAD

- | | |
|-------------------------------|--------------------------|
| 1 package lemon Jello | 1 tall can Pet milk |
| 1 cup boiling water | Pinch of salt |
| 1 small can crushed pineapple | 1 tablespoon horseradish |
| 1/4 cup cottage cheese | Pecans (optional) |
| 1/2 cup mayonnaise | |

Dissolve Jello. Add other ingredients. Put in mold or individual molds. Mrs. H. O. Wormhoudt

CHERRY CHEESE MOLD

- | | |
|--------------------------------|-----------------|
| 1 package black cherry gelatin | 1 cup hot water |
|--------------------------------|-----------------|

Dissolve gelatin in hot water. Add cherry juice and cold water to make 1 cup. Chill until slightly thickened. Form 1 package cream cheese into small balls. Fold in:

- | | |
|---------------------|-------------------------------|
| 1 cup Bing cherries | 1/4 cup sliced stuffed olives |
| 1/4 cup pecans | |

Pour into mold and chill until firm. 6 to 8 servings.

Mrs. Logan Andeweg

MOLDED COTTAGE CHEESE-PINEAPPLE SALAD

- | | |
|---------------------------|---------------------------------|
| 1 package lemon gelatin | 1 cup boiling water |
| 1 cup boiling water | 1 cup pineapple juice |
| 1 cup cream (whipped) | 1 cup chopped pineapple |
| 1 1/2 cups cottage cheese | 1/3 cup stuffed olives (sliced) |
| 1 package lime gelatin | 1/3 cup walnut meats |

Dissolve lemon gelatin in hot water. Cool until slightly thickened. Beat until light. Add whipped cream and cottage cheese. Dissolve lime gelatin in boiling water. Add pineapple juice. When cool, add crushed pineapple, olives, and nuts and pour over first mixture which has already become firm.

Mrs. J. M. Cook

CHEESE AND PINEAPPLE SALAD

- | | |
|-------------------------------|-------------------------|
| 2 packages lime gelatin | 1 can crushed pineapple |
| 18 marshmallows (quartered) | (large) |
| 2 small packages cream cheese | 1 cup whole milk |
| 2 cups boiling water | Nuts |

Pineapple juice plus water to make 2 more cups

Combine gelatin, marshmallows, and softened cream cheese and dissolve in boiling water. Add syrup drained from pineapple and enough water to make 2 cups. Refrigerate until mixture begins to set. Then whip until fluffy. Add remaining ingredients. Pour into mold and chill until firm. 10 to 12 servings.

Mrs. Gerrit Van Zee

COTTAGE CHEESE LIME JELLO SALAD

- | | |
|-----------------------|-------------------------|
| 1 package lime Jello | 3 1/2 cups hot water |
| 1 package lemon Jello | 1/2 cup pineapple juice |
- When Jello begins to congeal, beat until frothy. Add:
- | | |
|---------------------------------------|-------------------------------|
| 3/4 can crushed pineapple,
drained | 1/2 cup chopped nuts |
| 1/3 cup cottage cheese | 1/3 package marshmallows |
| | 1 cup whipping cream, whipped |
- Mix well. Return to refrigerator and chill until firm.

Mrs. Edgar Roorda

CHEESE TOPPED TWO LAYER SALAD

- | | |
|--------------------------|--------------------------------|
| 1 package lemon gelatin. | 1 small can crushed pineapple. |
| 2 cups hot water | drained |
| 2 bananas, sliced | 8 cut up marshmallows |
- Dissolve gelatin in hot water. Cool until slightly congealed. Add fruit and marshmallows. When set spread with topping:
- | | |
|-----------------------|----------------------|
| 1 cup pineapple juice | 1 egg |
| 1/2 cup sugar | 2 tablespoons butter |
| 2 tablespoons flour | |

Combine juice, flour, and sugar. Cook over low heat until thick. Put little of hot mixture into beaten egg, then add this to hot custard. Cool for 1 minute more. Remove from heat, add butter, cool, and fold in 1 cup cream whipped. Spread this over gelatin mixture. Top with grated cheese.

Mrs. Forrest Ver Ploeg

Mrs. A. B. Wormhoudt

Mrs. Simon Ter Louw

FROSTY MARSHMALLOW SALAD

- | | |
|--|---------------------|
| 1 package cherry Jello | 20 marshmallows |
| 1 small can drained
crushed pineapple | 1/2 cup milk |
| 1 can Bing cherries, drained | 1 cup cream whipped |

Measure juice and add enough water to make 2 cups liquid. Heat and combine with Jello. Pour in flat dish and when partially set, add Bing cherries. Heat milk and marshmallows. Stir until dissolved. Cool and fold in whipped cream and pineapple over set Jello. Sprinkle with nutmeats.

Mrs. Arnold Int Veld

LIME JELLO MOLD

- | | |
|-------------------------------|--|
| 1 package lime gelatin | 1/2 cup chopped maraschino
cherries |
| 1 cup hot water | |
| 1 small can crushed pineapple | 1/4 cup chopped walnut meats |
| 1 small carton sour cream | Few drops green food coloring |
- Slightly cool dissolved gelatin and add other ingredients. Pour into mold and chill. Good with fancy sandwiches.

Mrs. Catherine Westerhoff

DUTCH TREATS

CHRISTMAS SALAD

- | | |
|---------------------------------|-------------------------------------|
| 2 packages lime Jello | 1 cup diced celery |
| 2 cups boiling water | 1/2 cup chopped walnut meats |
| 2 3-ounce packages cream cheese | 1/2 pint heavy cream, whipped |
| 1 cup crushed pineapple | 1/2 cup chopped maraschino cherries |

Dissolve Jello in boiling water and allow to thicken slightly. Blend pineapple with cream cheese (room temperature) until cheese is smooth. Add celery, nuts, cherries. Fold into Jello. Fold in whipped cream. 14 to 16 individual molds.

Mrs. William G. Wing

CRANBERRY SALAD OR RELISH

- | | |
|--------------------|------------------------------------|
| 2 cups cranberries | 1 orange (rind of only 1/2 orange) |
| 4 apples | |

Grind these with the food chopper.

- 2 cups sugar (or less)

Mix and let stand several hours before serving. Serves 10.

Mrs. C. S. Van Hemert

CRANBERRY RELISH SALAD

- | | |
|-----------------------------------|----------------------------|
| 2 packages strawberry Jello | 1 can crushed pineapple |
| 3 tablespoons sugar | 2 apples chopped or ground |
| 3 1/2 cups hot water | Nuts |
| 1 package frozen cranberry relish | Celery |

Dissolve Jello in hot water and sugar. Add other ingredients.

Margaret Gosselink

RED AND WHITE CRANBERRY SALAD

- | | |
|-----------------------|-----------------------------------|
| 1 package red Jello | 1 1/2 cups hot water |
| 1 cup hot water | 1 small package cream cheese |
| 1 cup cold water | 1/2 cup drained crushed pineapple |
| 1/2 cup sugar | 1 cup ground cranberries |
| 1 package lemon Jello | 1 cup whipped cream |

Dissolve red Jello in hot water, then add cold water. When cool, add cranberries and pour into pan to set. Dissolve lemon Jello in hot water, let cool, add cream cheese and pineapple. When the mixture begins to thicken, add whipped cream and pour over the hardened red mixture. If preferred, 1/2 cup pineapple juice may be added to second mixture instead of all water.

Mrs. John R. Van Gorp

COOKED CRANBERRY SALAD

- | | |
|--|--------------------------------|
| 4 cups cranberries | 2 cups sugar |
| 2 tablespoons Knox gelatine dissolved in | 1 cup nuts |
| 1/2 cup cold water | 1 cup grapes |
| | 1 cup diced pineapple (#2 can) |

Drain liquid from pineapple, add enough water to make 3 1/2 cups liquid. Cook cranberries in this liquid until popped. Then add gelatine to hot cranberries, then sugar. Cool. When thickened, add fruit. Serves 12.

Mrs. F. Ver Ploeg

Mrs. Francis Huyser

CRANBERRY ANGEL WHIP SALAD

- | | |
|--|------------------------------|
| 1 envelope Knox gelatine | 3 tablespoons powdered sugar |
| 1 cup cold water | 2 egg whites |
| 1 cup strained sweetened cranberry sauce | 1 cup whipping cream |
| | 1/2 teaspoon vanilla |

Heat 1/2 cup sauce and add to gelatine. Add powdered sugar. Fold in beaten whites. Then add whipping cream and vanilla.

Mrs. Edgar Roorda

CRANBERRY-APPLE SALAD

- | | |
|----------------------------|--------------------|
| 2 cups raw cranberries | 1 cup hot water |
| 1 orange | 4 apples, unpeeled |
| 1 cup sugar | 1/2 cup nuts |
| 1 package strawberry Jello | |

Put cranberries and orange through food chopper. Add sugar and let stand until it becomes red. Dissolve Jello in hot water. Add to above mixture while still warm. Cool. Put apples through chopper. Add apples and nuts to mixture. Refrigerate several hours or overnight. Makes 9 to 12 servings. Serve on lettuce leaf. Top with whipped cream to which a little mayonnaise has been added. NOTE: Use the apple and orange juices. Red food coloring may be added if desired.

Miss Helene Vanden Oever

CRANBERRY SALAD

- | | |
|---------------------------|-------------------------------------|
| 2 cups cranberries | 1 cup hot water |
| 1 medium-sized orange | 1 cup finely chopped celery |
| 1/2 cup sugar | 4 tablespoons finely chopped pecans |
| 1 package raspberry Jello | 4 tablespoons crushed pineapple |

Put cranberries and whole orange through food chopper. Add sugar and mix well. Let stand one hour before using. Dissolve gelatin in water. Let stand until beginning to congeal. Stir in cranberry mixture, chopped celery, pecans, and pineapple. Chill until firm.

Mrs. F. Ver Ploeg

CHEESE SALAD

- | | |
|-----------------------------------|-------------------------------|
| 1 small jar pimiento cream cheese | 3 cups small marshmallows |
| 1 cup cream, whipped | 1/2 cup mayonnaise |
| | 1 small can crushed pineapple |
- Mix together. Let stand in refrigerator 24 hours. Serve on lettuce leaf. 6 to 8 servings.

Mrs. Harry Kuiper

BING CHERRY SALAD

- | | |
|----------------------------------|-------------------------------|
| 2 cups dark cherries, drained | 2 eggs, beaten |
| 1 cup pineapple tidbits, drained | 6 tablespoons pineapple juice |
| 1/2 cup pecans | 4 tablespoons butter |
| 2 tablespoons sugar | 1/2 pound marshmallows |
| | 1 cup cream, whipped |

Combine cherries, pineapple, and pecans. Make a dressing by combining sugar, eggs, pineapple juice, and butter. Cook until thick in top of double boiler. Stir constantly. Remove from heat and stir in marshmallows, stirring until partially melted. When cool, stir into the fruit and pecan mixture. Fold in whipped cream. Chill several hours before serving.

Mrs. Ralph De Cook

AMBROSIA

- | | |
|---------------------------------|------------------------------|
| 1 cup pineapple, drained | 1 cup sour cream |
| 1 cup mandarin oranges, drained | 1 cup miniature marshmallows |
| | 1 cup flaked coconut |
- Mix all ingredients. Chill several hours before serving. 6 to 8 servings.

Mrs. Bess Wormhoudt
Mrs. C. W. Vanderberg

DUTCH TREATS

SOUR CREAM SALAD

- | | |
|-------------------------|------------------|
| 1 cup orange slices | 1/2 cup coconut |
| 1 cup pineapple chunks | 1 cup sour cream |
| 1 cup marshmallows, cut | |

Mix and let set over night in refrigerator.

Mrs. Jean M. M. Kuiper

OVERNIGHT SALAD

- | | |
|---------------------------------|----------------------|
| Yolks of 4 eggs or 2 whole eggs | 4 tablespoons sugar |
| Juice of 1 lemon | 1/4 cup coffee cream |

Cook in double boiler until thick. When cold, add 1/2 pint cream whipped.

Mix dressing with:

- | | |
|----------------------|------------------------------|
| 1 pound Tokay grapes | 1 cup pineapple, cut up |
| Almonds (optional) | 1 pound marshmallows, cut up |

Mix the day before and let stand over night.

Mrs. Robert Hindman

Mrs. John R. Van Gorp

TWENTY-FOUR HOUR SALAD

- | | |
|------------------------|--------------------------|
| 2 eggs, beaten | 2 cups pineapple, |
| 4 tablespoons vinegar | cut in pieces |
| 4 tablespoons sugar | 2 oranges, cut in pieces |
| 2 tablespoons butter | 2 cups marshmallows, |
| 2 cups white cherries, | quartered |
| cut in halves | 1 cup cream |

Put eggs in double boiler, add vinegar and sugar, beating constantly until thick and smooth. Remove from heat, add butter and cool. Fold in whipped cream and fruit mixture. Turn into fancy ring mold. Refrigerate 24 hours.

Serves 12 to 14.

Mrs. Jack Boatsma

Mrs. H. M. Balstad

COTTAGE CHEESE SALAD

- | | |
|--------------------------|-------------------------------|
| 12 marshmallows, cut | 5 maraschino cherries, cut |
| 1 package cottage cheese | 1 small can crushed pineapple |
| | (drained) |

Combine and fold in:

- | | |
|------------------------|--------------------|
| 1/3 cup cream, whipped | 1/2 cup mayonnaise |
|------------------------|--------------------|

Mix all together and serve.

Mrs. Keith Aldrich

HOLIDAY SALAD

- | | |
|----------------------------|------------------|
| 1 1/2 cups water | 1 1/2 cups sugar |
| 1/4 cup red cinnamon drops | 6 whole cloves |

Combine above and cook until all are dissolved and syrup is red in color. Peel 6 apples, cut out core, cutting a hole about an inch through center. Drop apples in syrup and boil gently, turning frequently until apples are tender and well colored. Drain and chill. Combine:

- | | |
|------------------------|------------------------|
| 1 cup cottage cheese | 4 tablespoons nutmeats |
| 1/3 cup salad dressing | Salt to taste |

Stuff apples with mixture. Serve on lettuce leaf.

Mrs. Ray Gosselink

KIDNEY BEAN SALAD

- | | |
|---------------------------------|---------------------------------|
| 1 pound can kidney beans rinsed | 2 tablespoons snipped scallions |
| in cold water and drained | 1/4 to 1/2 cup mayonnaise |
| 1/2 cup diced celery | 3 tablespoons chili sauce |
| 1/3 cup sweet pickles | 1/2 teaspoon salt |
| 1/2 cup sliced stuffed olives | |

Mix and chill if you wish. 6 servings.

Mrs. Ellis Christianson

LOW CALORIE TOSSED SALAD

(Especially for low-fat diets)

- | | |
|---|---------------------------------|
| 1/2 head lettuce, shredded | 10 small sweet pickles, chopped |
| 1 cup whole canned tomatoes,
drained and quartered | 1 medium-sized onion, chopped |

Toss vegetables lightly. Just before serving add the following mixture if desired:

- | | |
|---------------------|----------------------------|
| 1/4 cup ketchup | 1/4 cup sweet pickle juice |
| 2 tablespoons sugar | |

Mrs. Cornie Hoksbergen

CAESAR SALAD

- | | |
|---------------------------|---------------------------------|
| 1 clove garlic (optional) | 1 2-ounce can anchovy fillets |
| 1/2 cup salad oil | 1 beaten egg |
| 1/2 head lettuce | 1/2 cup grated Parmesan cheese |
| 1/4 bunch curly endive | 1/4 cup lemon juice |
| 1/4 head romaine | 1 teaspoon Worcestershire sauce |
| 1 cup croutons | Salt and pepper |

Mash garlic and add to salad oil. Then strain oil before adding to salad. Break lettuce and romaine and tear endive into bowl. Pour oil over lettuce. Combine and mix lemon juice, egg, and Worcestershire sauce. Pour over salad, add croutons and cheese and toss lightly. Anchovies may be tossed with salad or used as garnish. Makes 6 servings.

Mrs. Paul Farver

CHEF SALAD

- | | |
|------------------------|--------------------------|
| 2 teaspoons salt | 1 garlic clove, grated |
| 1 teaspoon pepper | 1/2 cup tarragon vinegar |
| 1 teaspoon dry mustard | 1 cup olive oil |

Mix in order named and combine with lettuce, hard boiled eggs chopped, and shredded Swiss cheese.

Mrs. William G. Wing

FRUIT SALAD PLATE

Arrange slices of canned pineapple on lettuce. Add a spoonful of cottage cheese to each and top with a peach half, rounded side up. Around each slice of pineapple alternate slices of red apple and grapefruit sections. Serve with honey dressing:

Honey Dressing:

- | | |
|------------------------|--------------------------|
| 2/3 cup sugar | 1/3 cup strained honey |
| 1 teaspoon dry mustard | 5 tablespoons vinegar |
| 1 teaspoon paprika | 1 tablespoon lemon juice |
| 1/4 teaspoon salt | 1 teaspoon grated onion |
| 1 teaspoon celery seed | 1 cup salad oil |

Mix dry ingredients; add honey, vinegar, lemon juice, and onion. Pour oil into mixture very slowly, beating constantly with rotary or electric beater. Makes 2 cups.

Mrs. A. E. Evers

PINEAPPLE DATE SALAD

- | | |
|------------------------------|---------------------------|
| 1/2 cup finely chopped dates | 4 slices pineapple, diced |
| 1/2 cup finely diced celery | 1/4 cup mayonnaise |
| 1/2 cup diced apple | Crisp lettuce |

Combine dates, celery, apple, pineapple, and mayonnaise and toss together gently to give a moist consistency. Cover and chill for at least an hour. Toss again and heap lightly in lettuce cups. 5 servings.

Mrs. Arnold De Bruin

DUTCH TREATS

SALAD DELICIOUS

4 egg yolks

Juice of 2 lemons

1/2 cup sugar

Beat together and cook until thick. Cool. Fold in:

1 pound or 1 can white grapes
(pitted)

1 # 2 can pineapple tidbits

Nuts if desired

1 package miniature marshmallows

Add 1 pint of cream whipped. Chill at least 12 hours. Serves 12.

Mrs. Fred Whalley

DELICIOUS SALAD

1/2 cup sugar

1 cup whipped cream

1 heaping teaspoon flour

6 bananas diced

1 egg, beaten

1 cup walnuts

1 # 2 can pineapple chunks

1/4 pound miniature

1 tablespoon butter

marshmallows

Combine sugar and flour and stir into beaten egg. Add pineapple juice and butter. Cook in double boiler until thickened and smooth, stirring all the while. Cool, then fold in whipped cream. Stir this dressing into remaining ingredients. Chill until serving time. Serve in lettuce cups. Makes 12 servings.

Mrs. Alvin De Wild

YEAR ROUND FROZEN SALAD

2 packages lime gelatin

2 1/2 cups miniature

1 8-ounce package softened
cream cheese

marshmallows

1 can crushed pineapple

1 pint cream whipped

slightly drained (2 cups)

Few drops green food coloring

1 cup chopped pecans

Few drops orange extract

Dissolve Jello according to directions on package. Beat in cream cheese. Add pineapple and pecans. When it starts to congeal, add marshmallows. Add cream, coloring, and orange extract. Pour into two 9 x 9 inch salad pans. Freeze. Remove 1 hour before serving time. Serve on lettuce.

Mrs. Robert L. Roorda

FROZEN SALAD

1/2 pint cream whipped

1 cup crushed pineapple

1/2 cup Miracle Whip dressing

well drained

1 3-ounce package Philadelphia

1/2 cup nutmeats,

Cream Cheese

pecans preferred

Mix cream cheese and Miracle Whip. Add whipped cream, pineapple and nutmeats. I add a little green coloring to liven it up a bit. Put in individual molds and freeze (I use souffle paper cups). Serve on lettuce.

Mrs. Dick De Heus

FROZEN FRUIT SALAD

1 package lemon Jello

3 tablespoons mayonnaise

1 1/2 cups hot water

1 can crushed pineapple,

1/3 cup sugar

drained

14 marshmallows

1/2 pint cream whipped

1 package Philadelphia Cream Cheese

Combine Jello, hot water, and sugar. Stir until dissolved. Add Jello to cheese and marshmallows in double boiler. Stir over hot water until melted. Allow to cool. Mix mayonnaise and pineapple. Add to cooled mixture. Thoroughly chill. Fold in whipped cream. Chill in refrigerator. Serves 8 to 10.

Mrs. R. Pronk

PEAR-PEACH SALAD

Drain pears and peaches well. Fill centers with a mixture of 3 parts cream cheese and 1 part mayonnaise. Add finely chopped parsley or nuts. Put fruit halves together, roll in shredded coconut. Wrap in waxed paper and freeze. To serve, slice frozen peaches and pears lengthwise and alternate slices on lettuce.

Mrs. Paul Farver

FROZEN FRUIT SALAD

- | | |
|-------------------------------|------------------------|
| 1 # 2 1/2 can Libby's | 1/4 cup mayonnaise |
| fruit cocktail | Dash salt |
| 1 teaspoon unflavored gelatin | 2/3 cup whipping cream |
| 2 tablespoons lemon juice | chilled |
| 1 3-ounce package cream | 1/2 cup sugar |
| cheese | 1 cup chopped nuts |

Drain fruit cocktail. Soften gelatin in lemon juice, then dissolve over hot water. Blend cream cheese with mayonnaise and salt. Stir in gelatin. Whip cream until stiff, adding sugar gradually during last stages of beating. Fold in cheese mixture, nuts, and fruit cocktail. Pour into refrigerator tray that has been lined with waxed paper. Freeze until firm with refrigerator set at coldest setting (approximately 4 hours). Turn out on platter, remove paper, cut into thick slices. Garnish with watercress. Let salad stand at room temperature for a few minutes just before serving. The flavor and texture are ever so much better. Serves 8.

Nancy Sherwood

FROZEN GRAPE SALAD

- | | |
|-------------------------------|-----------------------------|
| 2 3-ounce packages cream | 1 #2 can pineapple bits, |
| cheese | drained |
| 2 tablespoons mayonnaise | 1 cup heavy cream whipped |
| 2 tablespoons pineapple syrup | 2 cups Tokay grapes, halved |
| 24 marshmallows quartered | and seeded |

Soften the cream cheese; blend with mayonnaise. Beat in the pineapple syrup. Add marshmallows and drained pineapple bits. Fold in whipped cream and halved grapes. Pour into a 1 quart refrigerator tray. Freeze until firm. Cut in squares. Makes 8 servings.

Mrs. Alvin De Wild

FROZEN FRUIT SALAD

- | | |
|------------------------------|---------------------------------|
| 3 ounce package cream cheese | 12 maraschino cherries |
| 2 tablespoons powdered sugar | cut fine |
| 1 cup salad dressing | 12 marshmallows quartered |
| 1 cup cream whipped | 1 cup crushed pineapple drained |
- Blend cheese, powdered sugar, and salad dressing together. Add other ingredients. Fill baking cups, set in muffin tins and freeze.

Mrs. Logan Andeweg

FREEZER CRANBERRY SALAD

- | | |
|-------------------------------|------------------------|
| 1 16-ounce can cranberry | 1/4 cup mayonnaise |
| sauce (jellied type) | 1/4 cup powdered sugar |
| 2 1/2 tablespoons lemon juice | 1 cup pecans |
| 1 cup whipping cream, whipped | |

Mix crushed cranberry sauce and lemon juice. Pour into molds or paper cups. Mix rest of ingredients and tint a pale green if desired. Put on top of first layer. Freeze. Unmold and serve on lettuce or on paper doilies. Nice to use for Christmas.

Miss Mina Baker

DUTCH TREATS

FROZEN CRANBERRY SALAD

4 cups cranberries 1 1/2 cups sugar

Cook until cranberries are well popped. Put through sieve, and cook mixture with 2 cups sugar for 3 to 5 minutes or until it jells. Add 2 to 3 tablespoons lemon juice. Pour into paper bake cups set in muffin tins. Pour a scant 1 inch into each. Set in freezer to chill. Then add the following mixture:

1 3-ounce package cream 1/4 cup confectioners' sugar
cheese softened and whipped 1 cup chopped California walnuts
1/4 cup mayonnaise 1 cup heavy cream whipped

Spread over cranberry mixture and freeze firm. These may be made a week or two ahead of time. When ready to use, peel off paper and thaw only slightly before using.

Mrs. Bert R. Boat

LIME-GRAPEFRUIT SALAD

1 package lime gelatin 1/2 teaspoon almond extract
1 cup hot water 1 can (16 ounce) grapefruit
1 pint lime sherbet sections
1/2 cup coarsely chopped pecans

Dissolve gelatin in hot water. Stir in sherbet and blend well. Add flavoring and fold in drained grapefruit sections. Pour in 8 inch square baking pan. Wrap and freeze. To serve, cut in squares and place on crisp salad greens and top with a grapefruit section and a maraschino cherry. Serves 9.

Mrs. Harry Grond

CABBAGE SALAD

Keeps CRISP a long time in a jar stored in the refrigerator.

1 cup sugar 1/2 cup cold water
1 cup vinegar Salt
1/2 cup Mazola

Mix and pour over and mix well with:

1 large head of cabbage 1 medium sized onion
1 red pepper Grated carrots if desired
1 green pepper

Mrs. Ralph Grundman

CHEESE OLIVE SALAD

1 package lemon Jello 2/3 cup mayonnaise
3/4 cup boiling water 1 3-ounce package cream cheese
2 cans tomato soup 1/2 cup stuffed olives, sliced
2 tablespoons vinegar 1 cup chopped celery

Dissolve Jello in boiling water, blend in tomato soup and vinegar, cool until slightly thickened. Oil molds, place a few olive slices in bottom of each mold. Soften cheese with fork and blend in mayonnaise. Blend into thickened Jello mixture. Fold in remaining olives and celery. Spoon carefully over olives in bottom of molds. Chill until firm. Unmold on salad greens. Serves 8 to 10.

Mrs. A. B. Wormhoudt

CHICKEN SALAD

3 cups diced cooked chicken 3 sweet pickles chopped
1 1/2 cups diced celery Mayonnaise to moisten
1 teaspoon salt 2 hard cooked eggs, sliced
3 hard boiled eggs, Olives
 quartered Lettuce cups

Combine chicken, celery, salt, egg, and pickles. Blend with mayonnaise. Serve in lettuce cups and garnish with egg slices and olives. Serves 8.

Mrs. R. Pronk

EMERALD SALAD RING

- | | |
|-------------------------------|-------------------|
| 1 package lime flavored Jello | 1 cup cream style |
| 3/4 cup hot water | cottage cheese |
| 3/4 cup shredded unpeeled | 1 cup mayonnaise |
| cucumber | 1/3 cup slivered |
| 2 tablespoons grated onion | blanched almonds |

Dissolve gelatin in hot water. Cool until slightly set. Combine cucumber and onion, drain well. Add cottage cheese, mayonnaise and almonds. Fold into gelatin mixture. Turn into 5 cup ring mold. Chill until set. Unmold and fill center with curly endive or parsley.

Mrs. Robert Van Hemert
Miss Alice Carlson

GARDEN SALAD

- | | |
|------------------------|--------------------------|
| 1 package lemon Jello | 1 cup cooked beets |
| 2 cups hot water or | 4 tablespoons diced |
| vegetables juices | green pepper |
| 3 tablespoons vinegar | 1 tablespoon diced onion |
| 1/2 teaspoon salt | 1/2 cup green beans |
| 1 cup shredded cabbage | |

Chill until slightly thickened. Fold in vegetables.

Mrs. Arna Hollebrands

GREEN GOLD SALAD

- | | |
|-------------------------|-----------------------------|
| 1 # 303 can peas | 1/2 teaspoon salt |
| 1/2 cup sliced celery | 2 tablespoons mayonnaise or |
| 1/2 cup cubed processed | salad dressing |
| American cheese | |

Drain peas, toss lightly with celery and cheese, salt and mayonnaise blended with a bit of canned lemon juice or red wine vinegar. Spoon into lettuce cups.

Nancy Sherwood

MOLDED SUPPER SALAD

- | | |
|--------------------------------|-------------------------------|
| 3/4 teaspoon salt | 1/2 cup cooked peas |
| 3/4 teaspoon dry mustard | 1/2 cup sliced celery |
| 1/2 teaspoon Worcestershire | 2 teaspoons chopped parsley |
| sauce | 1 cup flaked salmon |
| 1 teaspoon grated onion | 1 envelope unflavored gelatin |
| 2 tablespoons cider vinegar or | 1/4 cup cold water |
| 1/2 lemon juice, 1/2 vinegar | 1 cup boiling water |
| 1/2 cup homemade Mayonnaise | |

Mix first five ingredients. Stir in mayonnaise. Place vegetables and salmon in a bowl. Add mayonnaise mixture. Let chill. Meanwhile, soften gelatin in cold water. Add boiling water and stir until gelatin is dissolved. Chill. When slightly thickened, fold into seasoned chilled salmon and vegetable mixture. Blend. Mixture should be well thickened before pouring into molds or layering will result. Chill until firm.

Mrs. Andrew Ver Ploegh

SHRIMP SALAD

Clean and cut up cooked or canned shrimp. Cover with mixture of half vinegar and half water. Let stand 2 hours. Drain and combine with chopped celery, hard boiled egg, tiny bit of onion, sweet pickle (optional), lemon juice, and mayonnaise.

Mrs. Bert R. Boat

DUTCH TREATS

ORANGE AND TURKEY SALAD

- | | |
|-------------------------------------|-------------------------------|
| 2 1/2 cups diced cooked turkey | 1 1/2 teaspoons salt |
| 1 1/2 cups mandarin orange sections | 1/8 teaspoon pepper |
| 1 cup diced celery | 1 1/2 tablespoons lemon juice |
| 1/2 cup chopped nuts | 1/4 cup mayonnaise |
| 1/4 cup onion, chopped fine | 2 tablespoons heavy cream |
| | Lettuce |

Blend first eight ingredients. Combine mayonnaise with cream and toss lightly with first mixture. Serve on lettuce.

Mrs. H. Grond

PARTY RICE SALAD

- | | |
|--|------------------------------------|
| 1 package pre-cooked rice (5-ounce size) | 2 hard cooked eggs, sliced |
| 1 1/2 cups V-8 (12-ounce can) | 1/2 medium cucumber, thinly sliced |
| 1/2 teaspoon salt | 1/4 cup chopped onion |
| 1/4 cup French dressing (or part French and part mayonnaise) | |

Cook rice as directed on package, substituting V-8 for water. Season with salt and set aside until cool. Lightly mix in dressing. Chill. Toss with remaining ingredients, reserving some egg for garnish. Serve in lettuce cups.

Nancy Sherwood

POTATO SALAD

- | | |
|---------------------------|-------------------------------|
| 4 cups diced potatoes | 1 1/2 cups diced celery |
| 2 tablespoons lemon juice | 4 hard cooked eggs diced |
| 2 tablespoons diced onion | 1 teaspoon celery seed |
| 1 1/2 teaspoons salt | 1 teaspoon mustard (powdered) |
| 1/4 teaspoon pepper | 1 teaspoon sugar |
| 3 tablespoons vinegar | |

Combine potatoes, lemon juice, onions, salt, pepper, celery seed, and let stand for 30 minutes. Add celery and eggs, Mix. Blend mayonnaise and mustard, vinegar, and sugar into mixture. Chill.

Mrs. Robert Van Hemert

SOUFFLE SALADS

- | | |
|----------------------------------|--------------------------------|
| 1 package lemon flavored gelatin | 1/4 teaspoon salt |
| 1 cup hot water | Dash of pepper |
| 1/2 cup cold water | 1 cup minced celery |
| 3 tablespoons vinegar | 4 tablespoons minced parsley |
| 1/2 cup mayonnaise | 1 1/2 tablespoons minced onion |

Choose one of the following:

- | | |
|--|---------------------|
| 1 can salmon | 1 can boned chicken |
| 2 cans tuna | 2 cans boned turkey |
| 1 can luncheon meat | 1 can tongue |
| 1 #303 can peas, peas and carrots, or mixed vegetables | |
| (use 1 cup hot tomato juice in place of hot water) | |

Dissolve gelatin in hot water. Add cold water, vinegar, mayonnaise, salt and pepper; blend well with rotary beater; pour into refrigerator tray. Chill in freezing unit 15 to 20 minutes or until firm around edges but soft in center. Turn into bowl; whip with rotary beater until fluffy; fold in remaining ingredients. Pour into 1 quart mold or 6 individual molds. Chill (not in freezing unit) 30 to 60 minutes or until firm. Unmold; garnish with salad greens. Serves 6. NOTE: For fruit souffle salad, omit pepper, parsley and onion; reduce salt to 1/8 teaspoon vinegar to 1 tablespoon; choose one #303 or #2 can of fruit cocktail or other fruit. Use syrup. Follow same directions.

Nancy Sherwood

TOMATO ASPIC

- 1 package lemon or orange Jello
- 1 1/2 cups hot water

- 1 can Hunt's tomato sauce
- 1 1/2 tablespoons vinegar
- 1/2 teaspoon salt

Dissolve Jello in hot water. Add other ingredients. For extra spiciness, add onion juice, celery salt, Worcestershire sauce, or horseradish. Serve on crisp greens with mayonnaise.

Mrs. John R. Van Gorp

V-8 ASPIC AND VARIATIONS

- 1 envelope unflavored gelatin
- 1 1/2 cans V-8 (12-ounce can)

Soften gelatin in 1/2 cup V-8; set aside. Heat remaining V-8; blend in softened gelatin. Pour aspic into 4 small molds which have been rinsed with cold water; chill until firm. Unmold and serve on crisp salad greens.

Variations:

Combine gelatin and V-8 as directed in above recipe. Chill until of consistency of unbeaten egg white; add 1 cup of desired solid ingredient such as:

1. 1/4 cup chopped celery, 1/4 cup chopped onion, 2 tablespoons chopped green pepper.
2. 1 cup large curd cottage cheese and 1/4 cup chopped ripe or green olives.
3. 1 3-ounce package cream cheese, 1 tablespoon chopped onion and 1 tablespoon chopped parsley.
4. 3 hard cooked eggs, diced; 1 teaspoon prepared mustard and 1/4 cup chopped sweet cucumber pickles.

Mrs. Andrew Ver Ploegh

CRAB MEAT SALAD

- 2 packages lemon Jello
- 1 cup boiling water
- 1 cup cold water
- 1 can tomato soup
- 3 packages Philadelphia cream cheese

- 1 cup Miracle Whip
- 1 1/2 cups celery, cut in small pieces
- 1 teaspoon minced onion
- 1 can crab meat

Dissolve Jello. Heat tomato soup slowly until warm. Add cheese, one package at a time. Blend. Add Jello to soup. Cool. Add remaining ingredients. Mold. Serves 12.

Mrs. Ellis Christianson

PREVENTION OF WILTING

To prevent a vegetable or any already mixed salad from becoming sodden and wilted after it stands a few hours, place a saucer upside down on the bottom of the bowl before filling the bowl with salad. The salad will remain fresh and crisp, for the moisture will run underneath the saucer.

Mrs. Ralph Pronk

EVER-READY DRESSING FOR SLAW OR GREEN SALADS

- 1 1/2 cups vinegar
- 1/2 cup water

- 1 cup sugar

Boil and cool.

Mrs. R. Grundman

DUTCH TREATS

THOUSAND ISLAND DRESSING

(For 50)

2 tablespoons onion
 1/2 cup (2 whole) pimientos
 2 cups chili sauce
 6 hard cooked eggs
 (chopped)

Few grains cayenne pepper
 1 tablespoon Worcestershire
 sauce
 1 1/4 quarts mayonnaise (stiff)
 (Miracle Whip)

If you desire, you may also add:

(1) tiny cubes of
 American cheese
 (2) capers
 (3) green pepper

(4) diced celery
 (5) chopped stuffed olives
 (6) cubed dill pickles
 (7) pearl onions

Instead of mayonnaise, you may use whipped cream and boiled salad dressing.

Mrs. R. Grundman

CATSUP FRENCH DRESSING

1/2 teaspoon salt
 Onion to flavor
 6 teaspoons powdered sugar

1 cup catsup
 1 1/2 cups salad oil
 1/2 cup vinegar (if vinegar is
 too strong, use 1/4 cup water)

CREAM SALAD DRESSING

1 cup thick cream, sweet or sour
 2 tablespoons lemon juice
 2 tablespoons vinegar
 1 tablespoon sugar

1 teaspoon salt
 1/4 teaspoon paprika
 1 teaspoon prepared mustard
 or a few grains

Mrs. Arna Hollebrands

\$200 SALAD DRESSING

1 cup salad oil
 1/2 cup mild vinegar
 1/2 to 3/4 cup sugar
 2 teaspoons dry mustard

2 teaspoons paprika
 2 teaspoons celery seed
 1 to 2 teaspoons salt

Combine all ingredients in a bowl and let stand a while in a warm place. Beat thoroughly with rotary beater until well mixed. Makes 1 3/4 cups.

Mrs. Arna Hollebrands

WESSON OIL DRESSING

1/4 cup sugar
 1/4 cup vinegar
 1 tablespoon lemon juice
 1 small onion chopped fine

1/3 cup chili sauce
 1/3 cup Wesson oil
 1 teaspoon salt and paprika each

Put all in a jar and shake well.

Mrs. Earl Klein

SARASOTA DRESSING

(In 1944 in a small cafe in Sarasota, Florida, we persuaded a waitress to get this recipe for us!)

1 teaspoon salt
 1 teaspoon dry mustard
 1 teaspoon dry paprika
 1 teaspoon Worcestershire sauce

1/2 cup sugar
 1/2 cup vinegar
 1/2 cup Mazola oil
 1 can tomato soup

Sift dry ingredients and add to other mixed ingredients. Beat until well mixed; pour into dressing bottle and store in refrigerator. A small clove of garlic may be added if desired, or 1/2 teaspoon garlic salt.

Mrs. Laurence Grooters

LOW-CALORIE SALAD DRESSING

1 cup cottage cheese
 1 can (10 1/2 ounces) tomato soup
 1 tablespoon sweet pickle relish
 1 tablespoon lemon juice
 Grated rind of one lemon

Mix together. Chill. Makes 2 cups.

Mrs. Alvin De Wild

CREAM SALAD DRESSING

1/2 cup sugar
 2 tablespoons flour
 1/2 teaspoon salt
 Add:
 1/3 cup cream
 2 eggs
 1/2 cup vinegar
 2/3 cup water
 1/2 teaspoon mustard

Cook until thick. Makes one pint.

Mrs. Stanley L. Beyer

ONION DRESSING

(For fruit)

1/2 cup sugar
 1 teaspoon salt
 1 teaspoon Worcestershire sauce
 1 teaspoon celery seed
 1 teaspoon paprika
 1/2 teaspoon mustard seed
 1 small onion grated
 3 tablespoons vinegar

Mix and add 1 cup Mazola slowly.

Mrs. R. Pronk

MAYONNAISE DRESSING

6 eggs
 3 1/2 cups water
 3 tablespoons butter
 1/4 teaspoon salt
 1 1/2 cups sugar
 3 tablespoons flour
 1 cup vinegar

Beat eggs, add mixture of sugar, salt, flour. Add water and vinegar. Boil until thick. Add butter. Makes 2 quarts.

Margaret Gosselink

MAYONNAISE SALAD DRESSING

1 cup water
 2 tablespoons flour
 4 tablespoons sugar
 1/4 teaspoon salt
 1/2 tablespoon dry mustard
 1 egg
 1/4 cup vinegar

Put water on to boil. Combine dry ingredients. Stir in eggs, then vinegar. Stir mixture into boiling water and boil until thickened.

Mrs. Hospers Kuyper

SALAD DRESSING

1 cup sugar
 Boil together. Then add:
 1 onion (grated finely)
 1/2 cup catsup
 1/2 teaspoon dry mustard
 1/3 teaspoon red pepper
 1/4 teaspoon black pepper
 1/2 cup vinegar
 1 teaspoon salt
 1/2 teaspoon paprika
 1/2 teaspoon celery salt
 1 teaspoon Worcestershire sauce

Stir well and then beat in with beater:
 1 cup salad oil

Beat until mixture is well mixed and thickened.

Mrs. Dick De Heus

DUTCH TREATS

MAYONNAISE

1 1/2 cups sugar

2 teaspoons salt

4 eggs

5 tablespoons butter or margarine

1 1/2 cups milk

1/2 cup vinegar

4 tablespoons flour

Combine dry ingredients. Stir in eggs. Combine vinegar and milk and allow to stand until milk curdles. Add to egg mixture, then add butter and cook. This dressing combined equally with Miracle Whip makes a very tasty dressing for potato salad, lettuce, cole slaw, etc.

Mrs. John P. Ver Meer

MAYONNAISE

2 eggs

1/2 cup vinegar

1 cup water

1 teaspoon salt

2/3 teaspoon dry mustard

3/4 cup sugar

1 rounded tablespoon flour

Beat eggs. Add vinegar and water. Add dry ingredients which have been blended together. Cook over medium heat until thickened. Remove from heat. Add a dash of pepper and one or two tablespoons of butter. Pour into pint jar.

Helene Vanden Oever

SALAD DRESSING

3 eggs

3 heaping teaspoons flour

1 1/2 cups sugar

1 1/2 cups vinegar

(mix with 1/2 cup water)

Butter (size of walnut)

1/2 teaspoon salt

3 teaspoons dry mustard

(with water to moisten)

Cook until thick. Keep stirring.

Mrs. R. Timmins

FRUIT DRESSING

1 cup vinegar

2 1/4 cups sugar

Let boil until syrupy.

3/4 cup salad oil

1/2 teaspoon salt

1 teaspoon paprika

Beat salad oil into boiled mixture. Use same for vegetable salad, but then add 1 teaspoon grated onion and a dash of catsup.

Margaret Gosselink

GRACE RANSOM'S FRUIT SALAD DRESSING

1 cup powdered sugar

1 teaspoon powdered mustard

1 teaspoon salt

1 teaspoon paprika

1/2 teaspoon celery seed

1/3 cup vinegar

1 cup Wesson oil

1 teaspoon onion juice (grated onion)

Mix dry ingredients. Mix with a little vinegar until smooth, then alternate oil and vinegar beating with a fork. When well mixed, add onion juice.

Mrs. Siebolt Hettinga

MOTHER'S MAYONNAISE

1 teaspoon dry mustard

1 teaspoon salt

1 tablespoon sugar

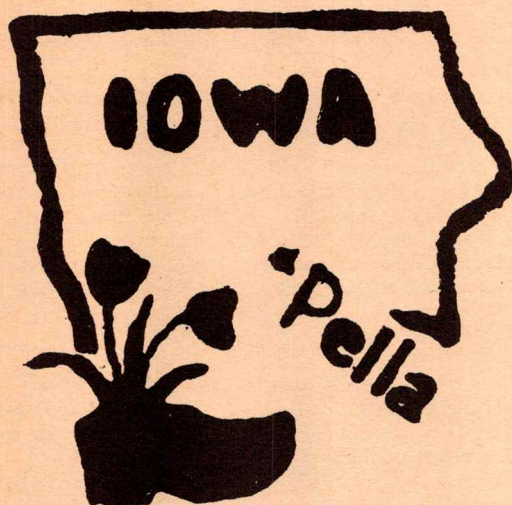
1 egg

1 1/2 cups Mazola

4 teaspoons vinegar

For best results use cold egg and oil, and mix in a chilled bowl. Add sifted dry ingredients to beaten egg. While beating add oil very slowly in very small amounts until mixture thickens. The vinegar is added 1/2 teaspoon at a time with alternate amounts of oil during the last cup of oil. For a quick Thousand Island variety, to all or part of this dressing, add catsup, sweet pickle relish, and small cubes of Longhorn cheese to taste.

Mrs. Laurence Grooters



Vegetables

DUTCH TREATS

BAKED ASPARAGUS

- | | |
|-------------------------------------|---------------------------------------|
| 1 large can green asparagus | 1 cup blanched almonds |
| 3 cups well-seasoned cream
sauce | 3 tablespoons crushed potato
chips |
| 1 cup grated cheese | |

Arrange a layer of asparagus in buttered baking dish, cover with cream sauce, and sprinkle with almonds, potato chips and cheese. Repeat. Sprinkle final layer with cheese on top.

Bake 20 or 25 minutes at 350 degrees.

Maxine Huffman

ASPARAGUS CASSEROLE

- | | |
|--------------------------|----------------------|
| 1 bunch asparagus | 2/3 cup bread cubes, |
| 3 hard-boiled eggs | toasted in butter |
| 1 cup white sauce, thick | |

Clean and cut asparagus into pieces. Cook gently in small amount of water until tender. Meanwhile blend 2 tablespoons butter with 3 tablespoons flour. Add 1 cup milk (or use part liquid from vegetable) and cook until thick. Season with salt and pepper. Place boiled eggs in greased casserole. Add cooked asparagus to sauce and pour over eggs. Sprinkle toasted bread cubes over all. Bake 30 minutes at 350 degrees.

Mrs. G. C. Leu

ASPARAGUS NOODLES

- | | |
|--|----------------------|
| 1 eight ounce package noodles,
cooked | 4 ounces dried beef |
| 1/2 pound cheddar cheese,
grated | 1 can mushroom soup |
| 2 cans asparagus spears | 3/4 cup water |
| | Potato chips or Rice |
| | Chex for topping |

Arrange all ingredients in layers, ending with topping, in greased baking dish or individual baking dishes. Bake 30 minutes at 350 degrees. Serves 6.

Maryanna Hamer

ASPARAGUS-PEA CASSEROLE

Two packages frozen peas, 1 package frozen asparagus, cooked separately. One can mushrooms, drained and sauteed in 4 tablespoons butter. Four tablespoons flour, 2 cups milk, 1/4 teaspoon salt cooked into sauce. Crushed potato chips.

Arrange asparagus and peas in buttered casserole. Pour white sauce over asparagus and peas and top with potato chips or buttered bread crumbs. Bake 30 minutes at 350 degrees. Serves 10.

Mrs. Gil Boat

ASPARAGUS SOUFFLE

- | | |
|--|--------------------------|
| 1 can or 1 large bunch of
asparagus, cooked | 1 cup cream or rich milk |
| 1 can cream of mushroom soup | 1 egg, well beaten |
| 1 cup fine cracker crumbs | 1/2 cup grated cheese |

Mix all together and place in a greased baking dish. Sprinkle buttered bread crumbs on top and dot with butter. Bake 30 minutes at 350 degrees. Serves 5 or 6.

Ethel Roorda

GREEN BEANS - Basic Recipes

- 1 -- Buttered
 - 2 -- Buttered with dash of nutmeg
 - 3 -- Buttered with toasted almonds
 - 4 -- Buttered with tiny pearl pickled onions
 - 5 -- buttered with sauteed mushrooms
 - 6 -- Cooked with either chicken or beef bouillon cubes.
 - 7 -- Cooked and drained and tossed with:
- 4 slices of bacon, fried crisp and crumbled, 2 tablespoons diced pimiento, 1 teaspoon sugar, 4 tablespoons bacon fat, 2 tablespoons vinegar, 1 tablespoon Worcestershire sauce, 1 teaspoon dried mustard, 2 drops Tabasco sauce.

Katherine Grundman

GREEN BEANS WITH MUSTARD SAUCE

Melt 3 tablespoons butter in saucepan over low heat. Mix in 1 teaspoon prepared mustard, 2 tablespoons sugar, 1 teaspoon vinegar. Cook until smooth and creamy. Pour over hot, drained green beans.

Mrs. Harry Grond

BAKED GREEN BEANS

- | | |
|----------------------------|--------------------------|
| 2 cans whole green beans | 1/2 cup grated cheese |
| 2 hard-boiled eggs | 2 tablespoons butter |
| 4 tablespoons minced onion | 1/2 cup cracker crumbs |
| 12 stuffed olives | or crushed potato chips |
| 1 can cream of celery soup | Salt and pepper to taste |
- Place layer of green beans in buttered baking dish. Sprinkle with chopped onions, sliced stuffed olives, diced hard-boiled eggs, salt and pepper. Add layer of cracker crumbs and cover with combination of grated cheese and celery soup. Dot with butter. Repeat until all beans are used. Bake 25 or 30 minutes at 350 degrees. Serves 8.

Maxine Huffman

GREEN BEAN CASSEROLE

- | | |
|------------------------------------|----------------------------|
| 2/3 cup cracker or bread crumbs | 2 hard-cooked eggs, sliced |
| 2 cups cooked green beans, drained | 1/4 cup butter |
| 1 cup cubed cheese | 3 tablespoons flour |
| 1/4 cup blanched almonds | 1 teaspoon salt |
| | 1 3/4 cups milk |

Line bottom of well-oiled 1 1/2 quart casserole with 1/3 cup crumbs. Cover with half the beans. Form next layer with cheese, almonds, and egg slices. Add another layer of beans. Melt butter. Add flour and salt, blend. Slowly add milk; cook until thick, stirring constantly. Pour milk mixture over beans and top with remaining crumbs. Dot with additional butter. Bake about 25 minutes at 350 degrees. Serves 6.

Mrs. Ben Kuyk

GREEN BEAN - ONION CASSEROLE

- | | |
|------------------------------|-----------------------------|
| 1 can green beans | 1/2 can French-fried onions |
| 1 can cream of mushroom soup | |

Blend the beans and soup. Bake 40 minutes at 350 degrees. After 25 minutes remove from oven and top with French-fried onions. Return to oven for 15 more minutes. Serves 4 or 5.

Maryanna Hamer

DUTCH TREATS

SWEET-SOUR BEANS

- | | |
|--------------------------------------|--|
| 2 cups cooked yellow or green beans | 2 tablespoons vinegar |
| 2 slices bacon, cut in small squares | 1 to 1 1/2 teaspoons sugar |
| 1 small onion, chopped fine | 1 tablespoon Roquefort cheese dressing |

Fry bacon and onion until bacon is crisp. Drain off part of fat. Add liquid drained from cooked beans and bring to boil. Add vinegar, sugar and beans and heat through. Add Roquefort dressing just before removing from the stove. Serves 4.

Cunera van Emmerik

BAKED LIMAS WITH SOUR CREAM

- | | |
|-------------------------------|-----------------------------|
| 1 pound dried baby lima beans | 1 tablespoon dry mustard |
| 3 teaspoons salt | 1 tablespoon molasses |
| 3/4 cup butter or margarine | 1 cup commercial sour cream |
| 3/4 cup brown sugar | |

Soak dried limas overnight in water. The next day drain off the water, cover with fresh water, add 1 teaspoon salt, and cook until tender. (About 30 or 40 minutes). Drain again, rinse under hot water, and put in a medium-sized casserole. Dab butter or margarine over the hot beans. Mix the brown sugar, dry mustard and remaining salt and sprinkle over the beans. Stir in molasses and finally pour over the sour cream and mix tenderly. Bake one hour at 350 degrees. Serves 8 or 10.

Lois Saylor

BAKED BEANS

- | | |
|---------------------------|---------------------|
| 2 cups beans, well washed | 2 teaspoons salt |
| 1/4 cup diced onion | 1/4 teaspoon pepper |
| 6 slices bacon | 3/4 cup molasses |
| 1/4 teaspoon garlic salt | Catsup |
| 1 teaspoon dry mustard | |

Soak beans overnight in 2 quarts water. Add onion and cook 2 hours or until water is cooked down. Fry bacon until crisp, crumble and add with fat to beans. Add seasonings and molasses. Bake 45 minutes at 350 degrees. Dribble catsup over top and bake 15 minutes longer.

Mrs. Wm. G. Wing

BROCCOLI WITH CHICKEN AND CHEESE SAUCE

- | | |
|------------------------------------|-----------------------------|
| 1 package frozen broccoli (stalks) | Pepper |
| 1 1/2 tablespoons butter | 3/4 cup milk |
| 1 tablespoon flour | 1/3 teaspoon mustard |
| 1/2 teaspoon salt | 3 tablespoons grated cheese |
| | 2/3 cooked chicken, sliced |

Cook broccoli in salted water until barely tender. Drain well. If pieces are too long, cut with kitchen shears. Arrange hot broccoli in buttered baking dish. Top with sliced chicken. Prepare sauce by melting butter, adding flour, salt and pepper. Add milk and mustard and cook until thickened. Pour sauce over chicken and broccoli. Top with grated cheese. Broil 5-10 minutes several inches from broiler unit. Watch while broiling so that cheese does not burn. Serves 4.

Mina Baker

BROCCOLI-LIMA BEAN CASSEROLE

- | | |
|------------------------------------|-----------------------------|
| 3 tablespoons butter | 1 package frozen lima beans |
| 1/4 teaspoon curry powder | 1 can mushroom soup |
| 2 cups Rice Chex | 1 can celery soup |
| 1 package chopped, frozen broccoli | |

Melt butter; add curry powder and cereal. Stir over low heat to coat and crisp cereal. Cook vegetables; combine with soups and 1 cup cereal mixture, slightly crushed. Place in buttered baking dish and cover with remaining cereal mixture, crushed. Bake 30 minutes at 350 degrees. Serves 8.

Maryanna Hamer

BROCCOLI, ASPARAGUS, OR SPINACH MOLD

- 3 packages broccoli, asparagus, or spinach, cooked and chopped fine. (Measure 4 cups).
1 four ounce can mushrooms
1/2 cup finely chopped onions
1/4 teaspoon nutmeg
6 large eggs, slightly beaten, combined with
6 tablespoons coffee cream or rich milk
1/2 cup dry bread crumbs
2 1/2 teaspoons salt

Drain and chop mushrooms and saute with onions in shortening. Combine all ingredients and beat with a spoon for a few seconds until thoroughly blended. Pour mixture into greased 9x4 1/2x2 1/2 inch pan, which has bottom lined with heavy waxed paper. Place in larger pan of hot water. Bake 1 1/4 hours at 350 degrees. Unmold on platter, brush with melted butter, and garnish with hard-cooked eggs. Serves 10.

Mrs. Ben Kuyk

BROCCOLI OR SPINACH SOUFFLE

Make white sauce of:

- | | |
|----------------------|-----------------------|
| 3 tablespoons butter | 1/2 teaspoon salt and |
| 3 tablespoons flour | dash of pepper |
| 1 cup hot milk | |

Add: 3 egg yolks, 1/2 cup shredded Longhorn cheese

Add to above mixture: 1 cup chopped, frozen broccoli or spinach, thawed or partially cooked.

Beat 3 egg whites stiff and add hot vegetable mixture to whites, folding in carefully. Pour into buttered casserole. Bake 40 minutes at 350 degrees.

Mrs. G. C. Leu

CELERY CUSTARD

- | | |
|----------------------------------|----------------------|
| 3 eggs | 2 tablespoons butter |
| 1 pint milk | 1 teaspoon salt |
| 1 cup very finely chopped celery | |

Scald milk in double boiler. Add butter. Beat eggs. Pour milk-butter mixture over beaten eggs, stirring constantly. Add salt and celery and mix thoroughly. Pour into greased casserole. Set casserole in pan of hot water. Bake about 1 1/4 hours at 300 degrees or until firm and mixture does not cling to knife when inserted. BE SURE that water in the bottom pan does not boil or the custard will be stringy and tough.

Edith Beardslee

DUTCH TREATS

BAKED CORN

- | | |
|-------------------------|--------|
| 1 can corn | 2 eggs |
| 1 cup milk | Salt |
| 1 tablespoon cornstarch | Pepper |
| 2 tablespoons sugar | |

Combine corn, milk, cornstarch, salt, sugar and pepper. Beat yolks and whites of eggs separately. Add yolks to corn mixture and blend. FOLD beaten egg whites into corn mixture. Bake until firm at 300 degrees.

Edith Beardslee

SOUTHERN CORN PUDDING

- | | |
|----------------------------------|---------------------|
| 2 cups canned corn (cream style) | 2 cups scalded milk |
| 2 eggs, slightly beaten | 1 teaspoon salt |
| 1 teaspoon sugar | 1/8 teaspoon pepper |
| 1 1/2 tablespoon melted butter | |

Combine ingredients. Bake in buttered baking dish at 325 degrees until firm.

Maude Montgomery

EGGPLANT SUPERB

- | | |
|-----------------------------|-----------------------------|
| 6 slices eggplant, peeled | 1/2 cup bread crumbs |
| 3/4 cup flour | 2 tablespoons grated cheese |
| 1 1/2 teaspoons salt | (Parmesan if desired) |
| 1/4 teaspoon black pepper | 1/4 cup bread crumbs |
| 1 egg, slightly beaten with | 1 more egg, slightly beaten |
| 1 tablespoon milk | 1 more teaspoon salt |
| 1/2 pound hamburger | Dash of pepper |
| 1/2 cup chopped mushrooms | 6 tomato slices, cut 1/2 |
| 1 tablespoon chopped onion | inch thick |
| 1/3 cup salad oil | |

Mix flour, salt, pepper. Dip eggplant into flour mixture, then into egg and milk, and dip again into flour. Brown eggplant in 3 tablespoons of oil and place slices in 8x12 inch baking dish. Fry hamburger, mushrooms, and onions in remaining salad oil until meat is brown. Blend in bread crumbs, grated cheese, 1 egg, 1 teaspoon salt, pepper. Spoon mixture onto eggplant slices. Cover pan (with foil) and bake 20 minutes at 350 degrees. Uncover, top with tomato slices and bake 20 minutes more. Serve at once. Serves 6.

Cunera van Emmerik

CREAMED ONIONS

- | | |
|------------------------|---------------------|
| 20 medium small onions | 1 cup grated cheese |
| 1 can mushroom soup | Buttered crumbs |
| 1 cup top cream | |

Cook or steam onions till done. Put in buttered casserole. Cover with soup, thinned with the cream. Cover with cheese. Sprinkle with the bread crumbs. Bake 1 hour at 350 degrees. Serves 10.

Mrs. H. P. Scholte

FRENCH FRIED ONION RINGS

- | | |
|----------------------|--------------------------|
| 2 large, mild onions | 1 cup flour |
| 1 egg, beaten | Peanut oil sufficient to |
| 2/3 cup milk | cover onion rings |

Slice onions 1/8 to 1/4 inch thick. Dip into flour, then into milk and egg mixture, and again into flour. Shake off excess flour. Place about 15 rings in frying basket and set in hot peanut oil -- 450 degrees. Fry a golden brown, turning occasionally with long cooking fork. Tumble onto paper toweling and sprinkle with salt.

Cunera van Emmerik

FRENCH FRIED VEGETABLES

The preceding recipe for French fried Vegetables maybe used to French fry Irish potatoes, sweet potatoes, carrots, eggplant, broccoli, cauliflower, green beans. Cut vegetables in 1 1/2 inch lengths, 1/2 inch square. Any mixture of these vegetables with the onion rings and cubes of meat make a tasty meal. Fry only small quantities at a time.

Cunera van Emmerik

BAKED PEAS

- | | |
|----------------------------|-----------------|
| 1 can peas, or one package | Bread slices |
| frozen peas | Salt and pepper |
| Bacon, 3 or 4 slices | |

Cube enough bread to cover the bottom of baking dish scantily. If frozen peas are used, cook just long enough to separate peas. Pour peas and juice over bread. Season to taste, place strips of bacon on top and bake 30 minutes at 350 degrees or until bacon is browned.

Mrs. G. C. Leu

BAKED PEAS

- | | |
|---------------------------------|-----------------------|
| 1 can peas | 1 egg, beaten |
| 1 can mushrooms | 1 small onion, minced |
| 1/2 cup processed cheese spread | |

Place drained peas and mushrooms in shallow baking dish. Mix cheese, 1 tablespoon liquid from mushrooms, beaten egg and minced onion, and pour this topping over the peas. Bake 30 minutes at 350 degrees.

Ruth Omick

PEAS AND MUSHROOMS IN POTATO NESTS

Cook about 6 medium potatoes in boiling salt water. Drain and mash. Take 4 cups of the hot mashed potatoes, add 2 eggs, 1/4 cup milk, 1/4 cup butter or margarine, and salt and pepper to taste. Beat until fluffy. Make 8 round nests by shaping with spoon or shape with pastry bag on greased baking sheet. If desired, these nests may be placed on ham slices and thus the meat of the meal may be incorporated with the vegetable. Brush potatoes with melted butter and bake 20 minutes at 425 degrees. Meanwhile, in a saucepan, heat 2 tablespoons butter or margarine; add 1/4 cup chopped onion and 1 small can whole, sliced mushrooms, drained. Cook over medium heat for 5 minutes. Add 2 cups cooked peas (frozen preferred to canned), 1/4 teaspoon salt, 1/8 teaspoon powdered marjoram, 1/4 teaspoon nutmeg, dash of pepper, and 2 tablespoons heavy cream. Heat thoroughly. Fill potato nests with hot peas and mushrooms. Serve. Serves 8.

Mina Baker

MASHED POTATO NESTS

Form nests of mashed potatoes on a well-greased cookie sheet. Fill the center of each nest with cooked and buttered vegetables. Brush with well-beaten egg and broil until bubbly and golden brown. Suggested fillings: diced celery and pimiento. Diced carrots, peas, or finely-cut beans.

Mrs. Wm. G. Wing

DUTCH TREATS

STUFFED PEPPERS

- | | |
|------------------------------|------------------------------|
| 6 green peppers | 1/2 teaspoon pepper |
| 1 medium onion, chopped fine | 1/4 teaspoon Worcestershire |
| 4 tablespoons chopped celery | sauce |
| 2 1/2 cups cooked rice | 2 tablespoons shortening |
| 2 cups hamburger | 3 tablespoons grated cheese, |
| 3/4 cup tomato juice | if desired |
| 1 teaspoon salt | |

After removing seeds, parboil peppers 15 minutes. Saute onion and celery until tender. Add hamburger and brown. Add remaining ingredients and stuff peppers. Top the peppers with buttered bread crumbs. Place in baking dish with small amount of water. Bake 30 minutes at 350 degrees. Grated cheese may be sprinkled over top during the last 10 minutes. Serves 6.

Maryanna Hamer

POTATO DUMPLINGS

- | | |
|--------------------------------|----------------------------|
| 6 medium-sized potatoes | 1/4 cup plus 2 tablespoons |
| 2 slices white bread | flour |
| 1 egg | 1 teaspoon onion juice |
| 2 teaspoons salt | (Optional) |
| 1/8 teaspoon nutmeg (Optional) | 3 strips bacon |

Pare and boil potatoes until tender. Put through ricer or mash while hot. Let cool. Cut bread into small cubes and toast in 2 tablespoons butter until light brown. When potatoes are cool, blend in egg, flour and salt. Form potato mixture into 8 or 10 balls, placing 3 cubes of toasted bread in center of each ball. Gently place in boiling salt water and simmer 10 to 15 minutes until light and fluffy. Dice 3 strips of bacon and fry until crisp. Drain dumplings and pour bacon over them. Serve with roast pork.

Mrs. Reuvers

POTATO PANCAKES

- | | |
|-------------------------------|--------------------------|
| 2 cups grated raw potatoes | 2 tablespoons flour |
| 1/4 cup milk | 1 teaspoon salt |
| 1 egg | 1/4 teaspoon pepper |
| 1 to 2 tablespoons chopped or | 1 teaspoon baking powder |
| grated onions | |

Grate potatoes into milk to keep them from turning dark. Drain the milk from the potatoes. Add well-beaten egg, flour, baking powder, salt and pepper to the potatoes. Add just enough milk to make the mixture a stiff batter. Stir in the onion. Drop by large spoonfuls into well-greased frying pan. Fry a golden brown on both sides at 350 degrees. Serve at once with applesauce.

Cunera van Emmerik

GERMAN POTATO SOUP

- | | |
|------------------------------|---------------------------|
| 6 medium potatoes (2 pounds) | 2 teaspoons salt |
| sliced and pared | 1/2 teaspoon monosodium |
| 5 cups cold water | glutamate |
| 1 carrot, scraped and cut up | 1/4 teaspoon white pepper |
| 1 stalk celery, cut up | 1/4 teaspoon thyme |
| 1 medium onion, sliced | 1/4 teaspoon marjoram |
| 2 tablespoons butter | 1 bay leaf |
| 3 tablespoons flour | 1 beef bouillon cube |

Put potatoes and water in a saucepan. Cover and bring to boil. Add other vegetables and spices, cook over medium heat for 1 hour. Remove carrot, celery, onion, and bay leaf and discard. Remove 1 cup of the liquid and add it to the beef bouillon cube. Force remainder of potato mixture through a fine sieve. Heat in a separate pan butter and flour. Heat until it bubbles. Stir the 1 cup of liquid and add to the flour mixture. Pour into soup and blend well. Bring to boiling and simmer 10 minutes. Garnish with finely chopped parsley.

Mrs. Arthur Bosch

FRUITED SWEETS

- | | |
|--|-----------------------------------|
| 5 medium-sized sweet potatoes
(1 large can) | 10 maraschino cherries,
halved |
| 1 cup pineapple chunks | 1/4 cup salted almonds |
| 1 tablespoon cornstarch | 1/2 teaspoon lemon juice |

Cook potatoes, peel and quarter. Combine lemon juice, syrup from pineapple chunks with cornstarch. Add enough juice of cherries to color. Cook over low heat until thickened and clear. Place potatoes, pineapple, cherry halves and almonds in lightly oiled casserole. Pour on syrup mixture. Cover and bake 30 minutes at 350 degrees. Serves 6.

Cunera van Emmerik

PRUNE-SWEET POTATO CASSEROLE

- | | |
|---|--------------------------|
| 10 to 12 Italian prunes,
halved and seeded | 1/2 cup brown sugar |
| 5 medium sweet potatoes, cooked | 1/2 teaspoon salt |
| 1 tablespoon grated orange rind | 2 tablespoons butter |
| 1/2 cup orange juice | Sprinkling of nutmeg |
| | Marshmallows, if desired |

Cook and peel sweet potatoes and cut in half-inch slices. Arrange in shallow casserole, a layer of sweet potato slices and another of prunes, using half of each. Sprinkle with half the sugar and orange rind. Add remaining potatoes and prunes, sugar and rind. Add salt and nutmeg and dot with butter. Pour orange juice over all. Cover and bake 30 minutes at 375 degrees. Then uncover and top with marshmallows. Bake 10 minutes more until top is browned. Serves 6 or 8.

Lois Saylor

AFRICAN PUMPKIN STEW

- | | |
|--|--|
| 1 large onion or several small
ones | 1 can tomato paste |
| Peanut oil | Salt to taste |
| Chunks of beef or dried fish | Dash of pepper (red if
you like it hot) |

Saute onions in peanut oil until tender (not brown). Add beef or fish, tomato paste and seasoning. Cook until meat is tender. Add cubed pumpkin (or squash) and continue cooking until pumpkin is just tender. Serve on rice which has been cooked as dry as possible. Serve with peanuts, bananas, and chutney (sweet, sour pickles). Africans, of course, cook in a heavy iron pot. A heavy aluminum pan or a pressure cooker may be used. American and Africans agree it's good.

Ethel Brooks

CURRIED RICE

- | | |
|---|---------------------------------------|
| 2 cups uncooked rice | 1 cup water chestnuts,
sliced thin |
| 3 cans cream of chicken soup | |
| 3 teaspoons curry powder
(1 to each can of soup) | 2 four ounce cans mushrooms |

Bake at 350 degrees until rice is well done. Serves 10 or 12.

Mrs. Katherine Grundman

GREEN RICE MOLD

- | | |
|----------------------------|--------------------------------|
| 1 pound rice | 3 tablespoons melted
butter |
| 1 cup parsley | |
| 1 green pepper | 2 eggs, beaten |
| 3/4 cup grated cheese | 1 cup milk |
| 2 tablespoons grated onion | Salt and pepper |

Cook rice and drain well. Grind together green pepper and parsley and mix with rice. Combine with other ingredients and blend well. Bake in well-greased ring mold, set in a pan of hot water. Bake for one hour at 350 degrees. Unmold on large platter. Fill center with creamed chicken, crab or shrimp. Serves 8 or 10.

Mrs. William Nanes.

WILD RICE - Basic Recipe

1 cup wild rice makes 3 to 4 cups of cooked rice. Allow 5 cups water and 1 tablespoon salt for each cup of wild rice cooked.

Wash rice thoroughly in fine sieve under running water until water is clear. Bring wild rice to a slow rolling boil and boil until kernels are light and fluffy and until water is boiled away. Drain in sieve. Do not stir.

BAKED WILD RICE AND CHICKEN

To 4 cups boiled wild rice, add 2 cups diced chicken, 1 cup mushroom soup, 1/2 to 1 cup cooked celery - not too well done, 1/2 cup chicken gravy, 1/2 cup chicken broth. Season to taste. Mix all together and place in buttered casserole. Cover with buttered crumbs. Bake 1 hour at 350 degrees.

WILD RICE WITH MUSHROOMS

4 cups wild rice, 1/2 to 1 cup sliced mushrooms, 1/2 cup butter, 1/2 cup cream.

Saute mushrooms in butter for 5 minutes. Add wild rice and cream. Season to taste. Allow mixture to stand over hot water 5 minutes before serving. Canned mushrooms may be used. Serves 4 to 6.

WILD RICE STUFFING

1/2 pound sliced mushrooms	1/2 cup chopped celery
or 4 ounce can mushrooms	1/3 cup water
1/4 cup butter	2 cups cooked wild rice
1/4 cup minced onions	3/4 teaspoon salt
1/4 cup minced parsley	Few grains pepper

Cook mushrooms in butter 5 minutes. Remove mushrooms. Add parsley, onion and celery. Cook until onions are yellow. Add rest of ingredients and mushrooms. Simmer 15 minutes. Enough for 4 pound chicken.

Mrs. Art Bruinekool

(All wild rice recipes are from Mrs. Bruinekool)

ESCALLOPED SPINACH

1 #2 can spinach,	1/4 teaspoon pepper
liquid and all	1 cup milk
1/2 cup cubed cheese	1 egg
1 small pimiento	1 1/2 cups cracker crumbs
1 teaspoon salt	1/4 cup melted butter

Mix milk, egg, salt and pepper together. Mix spinach, cheese and 1 cup cracker crumbs together. Then add first mixture to second. Place in greased baking dish. Put remaining 1/2 cup cracker crumbs over top and add melted butter. Bake 45 minutes at 375 degrees. Serves 6.

Canned asparagus can be substituted for spinach.

Carol Pohlman

GOOSE-NECK SQUASH CREOLE

2 to 3 cups peeled, diced squash	1 teaspoon salt
3 tablespoons butter	1 tablespoon brown sugar
3 tablespoons flour	1/2 bay leaf--optional
1 green pepper	2 cloves--optional
1 small onion	Bread crumbs
3 large tomatoes OR 2 cups	Butter or grated cheese
chopped canned tomatoes	for topping

Cook squash for 10 minutes in boiling, salted water. Drain and place in buttered casserole. Meanwhile melt butter, add flour, and stir until blended. Chop the tomatoes, the green pepper, and the onion. Add these three vegetables to the butter mixture with the salt, brown sugar, bay leaf, and clove, and cook for 5 minutes. Pour mixture over the squash and cover the top with bread crumbs. Dot lightly with butter or grated cheese. Bake 30 minutes at 350 degrees.

Edith Beardslee

SPINACH-CHEESE CASSEROLE

Butter casserole heavily. Sprinkle cracker crumbs generously over bottom of casserole. Add a layer of chopped spinach, salt and pepper, a generous layer of grated cheese, and more cracker crumbs. Dot generously with butter. Bake about 20 minutes at 350 degrees.

Katherine Grundman

BAKED SUCCOTASH

- | | |
|------------------------|----------------------------|
| 1 package frozen limas | 2 tablespoons minced onion |
| 1 package frozen corn | 1 teaspoon salt |
| 1 cup sour cream | 1 can sliced mushrooms |
| 1 can deviled ham | Buttered crumbs |

Cook frozen vegetables enough to defrost well. Add all other ingredients except the bread crumbs. Blend and pour into buttered casserole. Top with buttered crumbs. Bake from 1 to 1 1/2 hours at 350 degrees.

Mrs. William Nanes

GREEN TOMATO PICKLES

- | | |
|-------------------------|-----------------------------|
| 7 pounds green tomatoes | 1/2 package cinnamon sticks |
| 1 cup powdered lime | |
| 1 quart cider vinegar | 1 teaspoon mace |
| 5 pounds sugar, less | 1 teaspoon turmeric |
| 1 1/2 cups | 1 teaspoon whole cloves |

FIRST DAY: Wash and slice tomatoes 1/4 inch thick. Soak in 1 cup of powdered lime and water to cover. Let stand 24 hours.

SECOND DAY: Rinse to remove all lime -- slice one at a time -- drain. Pour mixture of vinegar, sugar, and spices over tomatoes -- cold. Let stand for 24 hours.

THIRD DAY: Bring to boil tomatoes and mixture as it is. Simmer for 20 minutes. Take out cinnamon stick, and put in sterilized jars, and seal.

Mrs. Mary Roorda Sytsma

SUGGESTIONS FOR COOKING VEGETABLES

In cooking vegetables it is essential that nutritive value, color, and flavor be retained. The cooking suggestions are planned with these objectives in mind.

1. Pare vegetables thin or retain skin, leave whole or cut in large pieces, cut in lengthwise strips when possible.
2. Do not soak vegetables in water before cooking.
3. Cover vegetables when cooking unless particularly strong flavored (such as cabbage or onions).
4. Cook vegetables only until tender. DO NOT OVERCOOK.
5. Cook with as little water as possible, according to type of utensil used.
6. Start vegetables cooking in boiling salted water (1/4 teaspoon salt to 1 cup water). This is especially valuable in cooking green vegetables because salt helps retain the bright green color. If water needs to be replenished, add boiling water. Boil gently.
7. Use steaming or baking method whenever possible.
8. Do not allow quick frozen vegetables to thaw before cooking.
9. Never add soda to vegetables because an alkaline medium hastens vitamin destruction.
10. Use vegetable-cooking water in soups or sauces.
11. When buttering vegetables, drain vegetables, pour butter over vegetables in serving dish, or shake with vegetables in utensil. Never stir.
12. Red vegetables keep their color only if cooked a short time. If one teaspoon of vinegar or lemon juice is added to beets or red cabbage, they will stay red.
13. Add tomatoes to vegetable soup just before serving since heating kills the vitamin value of tomatoes.
14. To prevent starchiness in cooked rice, do not remove lid and stir rice while it is boiling. If necessary to add water, add boiling (not cold) water.

Miss Mina Baker,
Associate Professor of Home Economics
Central College

SUGGESTIONS FOR PREPARING AND GARNISHING VEGETABLES

1. A bit of lemon juice added to melted butter improves the flavor of green beans and asparagus.
2. Nutmeg sprinkled on green beans, broccoli, cabbage, carrots, cauliflower, or spinach adds flavor and interest.
3. Monosodium glutamate or Accent sprinkled on vegetables brings out their flavor.
4. Mint may be used with peas, new potatoes, carrots, applesauce, or may be added to a beet sauce.
5. Vegetables such as onions or tomatoes may be broiled. Cut into slices 1/2 to 1 inch. Brush with melted butter or other fat. Place 3 inches from unit and broil until tender and brown.
6. Chopped parsley or bits of pimiento may be added to medium white sauce. It may also be used for garnishing vegetables.
7. Shredded cabbage may be "panned" by cooking slowly in a small amount of fat in a heavy skillet. Salt to taste.
8. Fried apples may be prepared by leaving skins on the apples or peeling them and cooking slowly in skillet with any fat other than butter. Add white or brown sugar and cinnamon near the end of the cooking process. Fried apples are excellent for breakfast with ham and biscuits.
9. Ham or bacon drippings may be used in place of butter on green beans, Swiss chard or spinach.
10. Peas, asparagus, green beans, cabbage, corn and broccoli are excellent in casserole dishes.
11. Vegetable combinations which are interesting flavor-wise include:
 - a. Frozen peas, new potatoes and cream sauce.
 - b. Cauliflower, frozen peas and butter or cream sauce.
 - c. Green or lima beans and corn.
 - d. Carrot strips and green beans with butter.
 - e. Green beans or carrots, peas, and minced onions or small pearl onions.
 - f. Celery, frozen peas and cream sauce.
 - g. Green beans and mushrooms.

Miss Mina Baker,
Associate Professor of Home Economics
Central College

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